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Sunset
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P. 70
BEST OF FALL
15 Outdoor Escapes
6 Cozy Cabins
31 Harvest Recipes
+
NOVEMBER 2015
MIDCENTURY MAKEOVER
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Sunset
EXPERIENCE the WEST

November



"There are things I do the way my mother did, but I'm very influenced by letting the ingredients tell the story."
—CINDY DANIEL, "THE RELAXED THANKSGIVING," p. 70

Photograph by THOMAS J. STORY

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By Elaine Johnson

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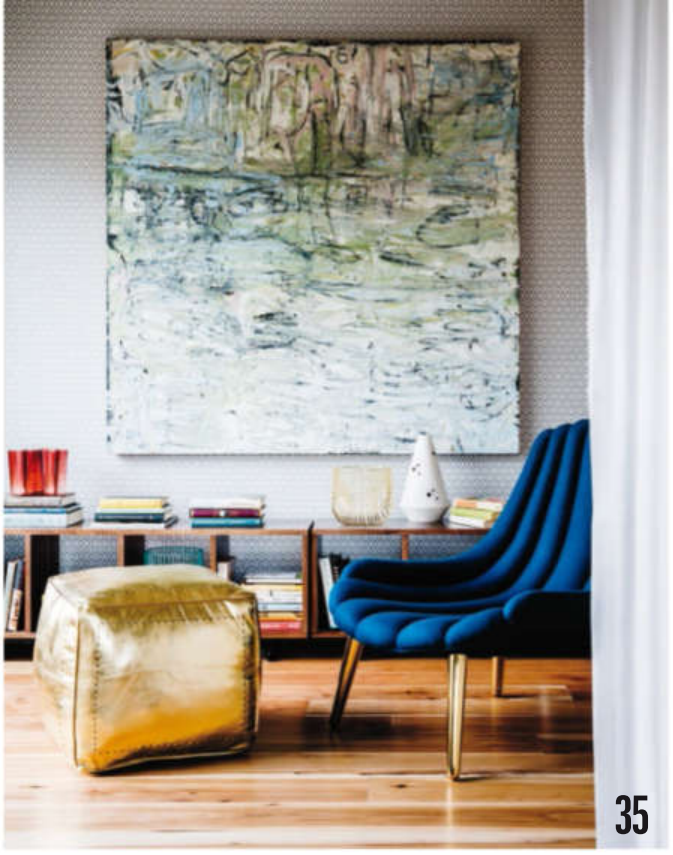
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Wildlife-watch from the porch of your cozy cabin at Central Oregon's Metolius River Resort (see page 27). Photograph by Brown Cannon III.

Sunset
EXPERIENCE the WEST

November



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CLOCKWISE FROM LEFT: JEFFERY CROSS, THOMAS J. STORY; IAIN BAGWELL (FOOD STYLING: KAREN SHINTO)


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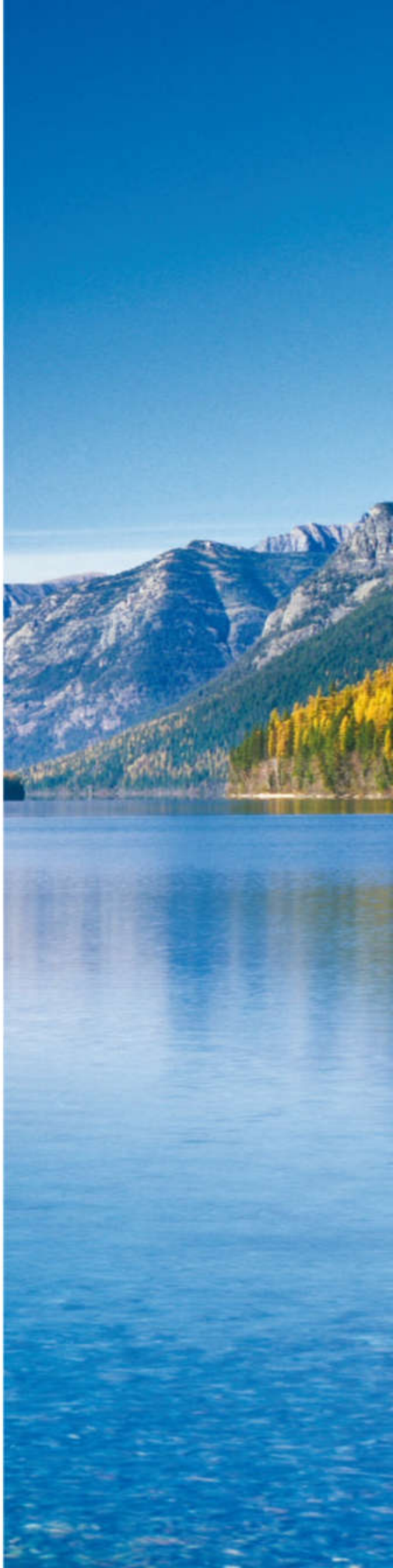
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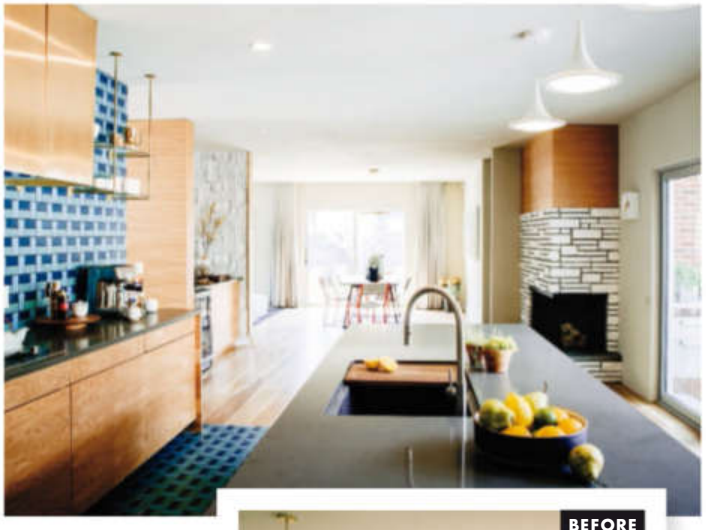
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TALE OF A HOUSE





I NEVER MET a house tour I didn't want to go on. Maybe I'm just nosy (though I'm not as bad as some—I don't open any closets!). But it's always instructive to see how someone else tackles the decorating and remodeling challenges we all face. How can you update an older house while keeping its charm? How can you get more light without opening up every wall? How can you design rooms for entertaining and still have private retreats?

Working with talented builders, designers, and vendors on a from-scratch project is a great way to explore those challenges without drowning in your own construction dust. Our Idea House this year involved taking a rather generic but well-maintained Denver ranch house from the 1950s and rethinking it from top to bottom. Our brief was challenging: Preserve what's great about the era (we're all in love with midcentury design here) while making the house fit a modern family's needs. We were demanding clients: We didn't want to see the same old ideas you can find in any showroom. We wanted innovation. We wanted durability. We wanted glamour. We wanted ideas any homeowner could use. We wanted it on time and on budget!

Our team responded with great skill and creativity—as you can see for yourself starting on page 35. When I visited the home in August, I plunked myself down in every room and happily imagined myself living there full time. Home editor Joanna Linberg visited the site so often during the design phase that I worried she'd never come back: "Suddenly alone in the house one day, I lay down on the giant overstuffed sofa with my shoes off and read my book," she admits. "I felt so at home."

Not that there weren't challenges along the way. Denver suffered two weeks of hailstorms in the middle of the project, which put us behind schedule. When staff photographer Tom Story showed up to document the completed house for this issue, the concrete planters had yet to be poured, plants for the landscaping were in the truck rather than the ground, and the living room couch was upholstered in the wrong fabric and had to be sent back. Our serene photos, in other words, involved a fair amount of artifice. (Just imagine a soundtrack of hammering, sawing, and the occasional scream.)

All that is forgotten now. We hope you find plenty of ideas to inspire you in our Idea House—and in the rest of this issue (I'm starting with the delicious herb-slathered turkey recipe from Healdsburg's Shed on page 78). Happy Thanksgiving!



PEGGY NORTHROP, EDITOR-IN-CHIEF

@Peggy_Sunset | readerletters@sunset.com

INSIDE SCOOP

Many people have asked me exactly how an Idea House works, so here are some answers to the FAQs.

How do you pull off a project like this? We have great partners who come back year after year and allow us to pull products from their inventory. That, plus a slew of products borrowed from local craftspeople, artists, and designers, lets us create a home that's always unique to its place.

What happens to the house after the tours? The builder we partner with sells it. (Maybe to you?)

Can you come to my house and redo it? Short answer: no. Longer answer: Do you think I didn't ask this for my own house? Answer was still no.

Where will you do your Idea House next year? After Seabrook, Washington; Manhattan Beach, California; and this year's Denver, we've decided to stick closer to home next year. Look for our new project in the Bay Area in summer 2016.

DIGITAL BONUS Take our interactive Idea House video tour for more design and decorating tips: *sunset.com/virtualtour.*

TOP: THOMAS J. STORY; BOTTOM: DAVID LAUER PHOTOGRAPHY

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BEST OF THE WEST

WHAT WE'RE TRACKING THIS MONTH



BEST FLIGHTS

JET SETTERS

Meet Bella, a basset hound once stuck in an overcrowded shelter in Southern California. She, along with some 7,000 other lucky dogs and cats this year, escaped a grim fate by taking to the sky. No, United wasn't offering a free puppy with your headphones—though we could think of worse ideas. Bella was saved by Wings of Rescue, about 30 volunteer pilots who fly animals from high-kill shelters to regions flush with adopters. Though it may seem a bit, well, one percent to shuttle pets around by private plane, there is, says cofounder Yehuda Netanel, a SoCal real estate developer, a serious imbalance of supply and demand between, say, Orange County and British Columbia. "But the distances are too far to drive. It's much more practical to use planes. And much less stressful to the animals." This November 20, Holiday Airlift 2015 will take place: 20 pilots transporting more than 1,000 pets in one morning. And Bella? Within a day of landing in Coeur d'Alene, Idaho, she was adopted. Welcome home, Bella, and happy Thanksgiving. *wingsofrescue.org.*

NEW LEAF

BEST STUDY BREAK

We'd heard of seed libraries: a collection of nonhybrid seeds at your local library that you can dip into as needed and then help restock at harvest time. But the Seeds Library Cafe, in the main public library in Boulder, Colorado, is a different beast entirely. A project of the Boulder County Farmer's Market, the cafe, which was added in the library's recent renovation, serves the likes of curried carrot salad with roasted poblanos, or peach and shishito-pepper flatbread with heirloom cherry tomatoes and basil, all made with produce from, so far, a half-dozen local farms. And—upholding truth in advertising—the sunny space includes an actual seed library too. *$; seedsboulder.com.*

Photograph by AMANDA FRIEDMAN

BEST DAYS TO REMEMBER

1947
NOV 2

The largest plane ever built, the Spruce Goose completes her brief, only flight in Long Beach, California. She's now at the Evergreen Aviation & Space Museum, in McMinnville, Oregon.

2015
NOV 7

If all goes as planned, the U.S. Senate will designate this first Saturday of the month National Bison Day, thanks to fans of the big guys on both sides of the aisle.

1936
NOV 12

The San Francisco–Oakland Bay Bridge opens, finally fulfilling Gold Rush–era eccentric Emperor Norton's many decrees ordering that a bridge over the bay be constructed.

1806
NOV 15

U.S. Army explorer Zebulon Pike first sees Pikes Peak on this day. He calls it Grand Peak—and never does climb to the top of it.

2015
NOV 27

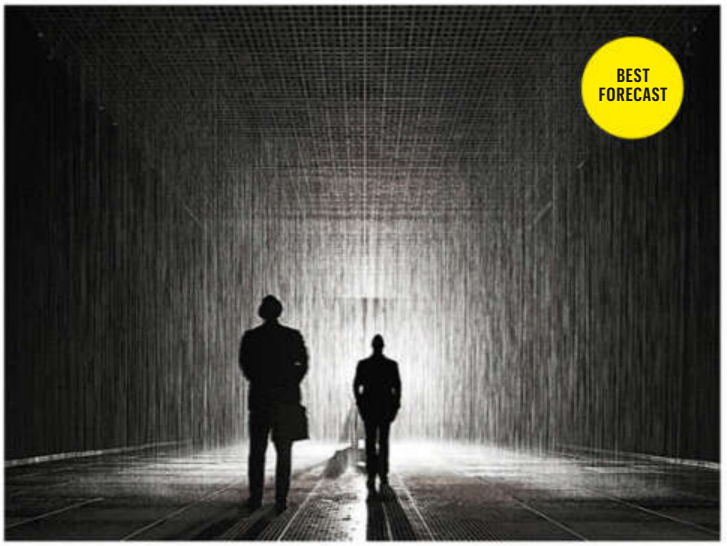
Skip the malls, and go for a hike. Not sure where? See page 24 and *sunset.com/fallhikes*.

BEST CENTERPIECE

Flower power

If you can't make it home for the holidays—or if your whole family won't be gathering in one place—sending a bouquet is a time-honored way of remaining a part of far-off festivities. A Santa Monica outfit called BloomNation aims to introduce a little originality into the process: Think of it as the Etsy of flower arrangements. Its website shows you the real work (not just stock images) of more than 3,000 "artisan florists" across the country. What's more, most shops will email you a snapshot of your order before it goes out for delivery, so you'll know exactly what will be gracing your favorite cousin's table come Thanksgiving Day. *From $25; bloomnation.com.*





BEST FORECAST

HERE COMES THE RAIN AGAIN

Even if El Niño fails to appear, L.A. will see, and hear, rain this month, thanks to LACMA, and you won't need an umbrella. In the West Coast debut of the installation *Rain Room*, you can walk, dance, or sing your way through an indoor downpour while staying utterly dry. How? Cameras surround the room, registering each person's arrival, and the flow goes off and on in sync with his or her movements. It's almost like 3-D printing in reverse. And of course, the water is recirculated. There's a drought on, after all. *$30; Nov 1–Mar 6; lacma.org.*

House party

Till recently, the only way to get a tee time or spa appointment at Kauai's posh Club at Kukui'ula was to own a vacation house there. In August, though, the private resort community on the South Shore opened The Lodge at Kukui'ula, which now includes 15 Club Cottages you can reserve by the night. Rates start at $1,000, which gets you two master suites, a full kitchen, washer/dryer, a screened lanai, and, outside, a firepit and gas grill. (And most cottages have their own mini cottages, with a third bedroom.) When you consider all that, it's quite a deal. Round up the family—it's Hawaii for the holidays! *lodgeatkukuiula.com.*

BEST NEW ROOMS



BEST TREND



GREEN SCREEN

Bioswales are great ideas for home gardens, as you'll see on page 50. But more and more municipalities are asking that new streetscaping include these grassy gullies designed to filter and cleanse rainwater sluicing in from the surrounding pavement. In soggy Portland and Seattle, swales are popping up everywhere, and drier cities are also seeing the light. (Parched earth can be particularly prone to flooding when rain *does* fall.) The University of California, Davis's much-touted eco-conscious West Village neighborhood (above) features them, and San Francisco is adding swales all over town. Maybe it's time to lobby for a new mini wetland near you.

RAIN ROOM: STUART WOOD; BIOSWALE: BILLY HUSTACE

THIS WOULD BE A GOOD TIME FOR A BELLY RUB.



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BEST READS

TURN THESE PAGES

What books will we give—and read—this holiday season? Along with such best sellers as Rinker Buck's travelogue *The Oregon Trail;* William Finnegan's surfing memoir, *Barbarian Days;* and the late Ivan Doig's Montana-rooted novel *Last Bus to Wisdom*, these fresh picks from some of our favorite booksellers will be on the list.



PETE MULVIHILL, GREEN APPLE BOOKS, SAN FRANCISCO *Mission High: One School, How Experts Tried to Fail It, and the Students and Teachers Who Made It Triumph* (Nation Books; $27) by Kristina Rizga.

"The subtitle says it all, but this is an incredibly well-researched book that goes beyond the walls of this one school."

BARBARA THEROUX, FACT & FICTION, MISSOULA, MT *Crossing the Plains with Bruno* (Trinity University Press; $18) by Annick Smith.

"On a two-week road trip, Smith reflects on her life, the choices she made or that were made for her, the people she lost, and the memories that remain." (Spoiler alert: Bruno is Smith's chocolate Lab.)

MADISON BUTLER, LIBERTY BAY BOOKS, POULSBO, WA *This Is Your Life, Harriet Chance!* (Algonquin Books of Chapel Hill; $26) by Jonathan Evison.

"A quirky, fun writing style pulls you through this wonderful tale, which skips around stages of Harriet Chance's life in Washington State and then on an Alaska cruise that her husband won before he passed away."

KATIE ORPHAN, THE LAST BOOKSTORE, L.A. *Half an Inch of Water* (Graywolf Press; $16) by Percival Everett.

"Lovely, spare stories about lives on Wyoming ranches and reservations that would be at home on a shelf with books by David Foster Wallace or David Mitchell."

JOE HOLLAND, WARWICK'S BOOKSTORE, SAN DIEGO *Gold Fame Citrus* (Riverhead; $28) by Claire Vaye Watkins.

"An astonishingly well-imagined 'pre-apocalyptic' novel about what happens when the state dries up. Sip a bottle of water while you read this one. You'll be thirsty for more."

VICKI DEARMON, COPPERFIELD'S BOOKS, SEBASTOPOL, CA *The Three-Year Swim Club* (Grand Central Publishing; $27) by Julie Checkoway.

"A band of poor kids in 1930s Hawaii are taught to swim in the sugar ditches by a coach who himself doesn't know how to swim—this true story is entertaining and absorbing and good for the soul."

TOM BEANS, DUDLEY'S BOOKSHOP CAFE, BEND, OR *The Dying Grass* (Viking; $55) by William T. Vollmann.

"A novel about the Nez Percé Indian War, Chief Joseph, and the ex–Civil War general tasked with chasing the Nez Percé across the Northwest. Seems like the perfect winter book to read in front of the fireplace."

RICHARD M. LANGE, BOOKSHOP SANTA CRUZ, CA *California's Wild Edge* (Heyday; $50) by Tom Killion with Gary Snyder.

"In addition to being a great artist, Killion is also a serious historian and a terrific prose stylist. This career-spanning retrospective is a vibrant, soulful tribute to the Golden State."

JEFFERY CROSS


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Planes, trains, and amphibians

Look, on the runway—it's an airport wildlife biologist!

Scaring geese from a flight path? Guarding endangered amphibians? Identifying escaped animals on the taxiway? That's just a typical day at the office for 32-year-old Natalie Reeder, San Francisco International Airport's wildlife biologist, who helps keep birds far from planes while protecting such threatened species as the San Francisco garter snake and the California red-legged frog. *Sunset*'s Megan McCrea lured the Bay Area native—she grew up in Lafayette and now lives in Berkeley—in from the airfield for a quick chat.

What drew you to SFO? I fell in love with the area—it's a unique, strange place, where no one would expect rare or interesting animals. It's in the middle of freeways and trains, but there are foxes, weasels, deer, and falcons here.

What's your typical day like? I'm running around quite a bit. I do bird surveys; I go to 17 locations three times each month, and I'll count the species I see. I also manage a property across U.S. 101, to enhance the habitat for the frogs and snakes. I jokingly say that my job is to make more wildlife on the west side of 101 and less wildlife on the east side.

Canada geese have invaded the Bay Area—what about here? The geese try to build their nests around the airport, but the TSA handlers often let the dogs run and play outside. If the geese sense that the dogs have been there, they'll stay away. We're lucky ... we only have to worry about birds. I was at a conference, and a biologist from Brazil said that they've had problems with an anaconda on the runway! In Alaska, you can have moose wander onto the airfield.

The animal you've been most surprised to see around SFO? When I'm doing bird surveys, I'm out near the end of the runway, by the bay. Sometimes I'll see leopard sharks swim right up to the seawall. Not long ago, I encountered a yellow-bellied marmot. It's a mountain species—it shouldn't be here. It got hit on the road, and someone called me. I figured they had misidentified it. But I looked at it, and it was definitely a marmot.

Do you get called if there's a stowaway animal on a plane? Only if it's escaped. If it's found in someone's luggage, TSA will handle it. But I've heard of strange things found around the runways: turtles, snakes, a sea lion.

So there *have* been snakes on a plane? Well, if you think about it, you can go on the Internet and order snakes, right? How do you think they get to you? The thing is, you have to remember that they're more afraid of us than we are of them.

Any last thoughts for holiday travelers? It's interesting for people to consider that wildlife exists around airports, to think that, even in the concrete jungle, there are still animals living there. That, and people shouldn't worry about birds hitting their plane. It really doesn't happen that often.

BEST BAR

HOLIDAY CHEER

If you live in L.A. and spend your free time downtown, you may already know Westin Mitchell's work: His retro-Americana furniture populates Umami Burger and City Tavern. Now you can bring that look home—he's selling a handful of designs (desk, chair, a few lamps) in limited editions of 800 each, all made in his Arts District atelier. Our pick, which we wish we'd ordered before the holiday-entertaining season kicked off, is the Contour Bar Cart, a chariot-like affair of steel, leather, and walnut. With a cocktail cockpit this stylish, who needs to leave the house? The party will, obviously, be coming to you. *hammerandspear.com.*



FROM TOP: DREW KELLY, NINA DUNCAN

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GETAWAYS

THE SECRET SEASON

Pining for uncrowded campgrounds, inspiring trails, and cushy cabins? You're in luck. Fall is perfect for all three.

Metolius River Resort

p. 27

BROWN CANNON III

MY FAMILY'S earliest attempt at fall camping seemed to devolve rather quickly into disaster. Picture a pleasant autumn afternoon at Tamarisk Grove in California's Anza-Borrego Desert State Park. Envision lively rounds of Yahtzee by lantern light. Cut to the sky-rippingest rainstorm we'd ever witnessed. See wet sleeping bags and a drenched, sagging tent; three kids, two adults, and a huge, sopping collie shivering in a VW bus.

As the oldest sibling and designated preadolescent contrarian, I'd been iffy about this trip. I recall deeming the landscape "too beige" and the timing "weird." I thought the desert in autumn was a dumb idea, and said so all that thundery night.

But oh, the next morning! The place had a glittery beauty that even my younger sibs recognized. The air was fragrant, the sky a burnished blue, the vista not beige at all but a subtle interplay of ivory, cocoa, silver, and pale green. The campground was uncrowded and quiet. The timing, I had to admit, was perfect.

So began a long tradition of delightful off-season camping in a range of terrains, though we were often drawn to desert spots that would have been untenable and untent-able in the hot months. (That desert urge led to our only dud trip, a Thanksgiving in Death Valley when we foolishly failed to reserve a site at the Furnace Creek Campground and ended up in an unlovely overflow area that resembled a used-car lot. *Sunset* solves that problem on page 21 with a Death Valley alternative I wish we'd known about.)

We expanded our off-season adventures to include cabin rentals—at Yosemite, Koke'e State Park on Kauai, Washington's Mt. Baker and the Olympic Peninsula. The lazy, hazy days of summer camping competed with a new set of more autumnal adjectives: brisk, bracing, crisp, crackling.

We happily found what fall offers campers that other seasons don't: Leaf peeping. Days just the right temperature for hiking and chillier evenings that demand a jolly leaping campfire or a cozy hearth. Amazing stargazing; when the nights get longer and the crowds are thinner, the sky seems to get bigger and brighter, the Milky Way milkier. Big-time birding during the fall migrations. Over the years, I've urged lots of friends and loved ones to sample the many blessings of fall camping, my enthusiasm kindled long ago by that first very wet dry run. —*Judith Stone*



Organ Pipe Cactus National Monument, AZ



CLOCKWISE FROM LEFT: IAN SHIVE/TANDEM; BEN HERNDON/TANDEM; DAVID FENTON

BEST FALL CAMPING

These campgrounds shine in autumn, when the weather is mellow—and so are the crowds.

ARIZONA

Twin Peaks Campground
Organ Pipe Cactus National Monument

So far south it's almost in Mexico, this park flaunts an array of desert flora, including the sentinel-like saguaro and the organ pipe cactus. See them by driving or biking Ajo Mountain Road, a 21-mile interpretive loop highlighting the wonders of the Sonoran Desert. Or hike the short trails leading from camp, where 208 sites are bordered by lush desert greenery. *$16; $12/vehicle; no reservations; nps.gov/orpi.*

CALIFORNIA

Mesquite Spring Campground
Death Valley National Park

For a desert adventure without the crowds, head to Mesquite Spring in Grapevine Canyon. This 30-site camp is ideally situated for visiting the 32,000-square-foot mansion known as Scotty's Castle, the 600-foot-deep abyss at Ubehebe Crater, and the strange moving rocks at the Racetrack Playa. Distances here are vast and services few, so triple-check your packing list. *$12; $20/vehicle; no reservations; nps.gov/deva.*



Ryan Campground at Joshua Tree National Park, CA

Ryan Campground
Joshua Tree National Park

Watch a desert sunset or a dazzling star show from the top of a massive boulder, then crawl into your sleeping bag when the night turns cool. The gargantuan rocks also provide a cozy sense of privacy for most of the 31 sites. During the day, take the strenuous hike to Ryan Mountain's view-filled summit or visit the ruins of the 1890s Ryan Ranch. *$15; $20/vehicle; no potable water; no reservations; nps.gov/jotr.*



Sunset State Beach, CA

Sunset State Beach
Watsonville

Search for sand dollars, scan the waves for whales and dolphins, and warm your toes at a beach bonfire as the sun sinks over Monterey Bay. Sixteen miles south of Santa Cruz, Sunset State Beach's 85-site campground is a short walk from the waterline, where anglers reel in surf perch and striped bass. Dogs are allowed in camp but not on the beach; drive two miles north to Manresa's day-use area to let them romp in the sand. *$35; reserve at reserveamerica.com; parks.ca.gov.*

William Heise County Park
Near Julian

This dog-friendly camp in the Cuyamaca Mountains offers 103 sites and 14 cute wooden cabins nestled in an oak grove, plus numerous hiking trails. You and Fido can walk a 2.5-mile loop to Glen's View, where the vista stretches from the Anza-Borrego Desert to the Pacific Ocean. Afterward, head into Julian for a



Cathedral Gorge State Park, NV

slice of apple pie. *$24–$29 site, $62 cabin; reserve at sandiego county.gov.*

HAWAII

Hawaii Island Retreat

Big Island

Reserve one of seven yurts at this Kohala Coast eco lodge (below), and you can pretend you're roughing it. Your "camp" is an organic farm powered by a wind generator and solar panels. At night, the yurts' canvas walls let in a lullaby of chirping frogs. Perched on 50 blufftop acres above the Pacific, the retreat offers easy access to crashing surf, plus yoga classes and bodywork. *$195; hawaiiislandretreat.com.*



NEVADA

Cathedral Gorge State Park

Northeast of Las Vegas

Not far from the Utah border lies one of Nevada's geologic marvels: the bentonite clay spires and slot canyons of Cathedral Gorge. The narrow canyon is pocketed with sunlit labyrinths that lure photographers and desert lovers. To get a bird's-eye view, hike or drive to Miller Point. Dogs are allowed at the tree-shaded, 24-site camp and on the trails. *$17; no reservations; parks.nv.gov/parks/cathedral-gorge.*

UTAH

Devils Garden Campground

Arches National Park

It's tough to beat a night spent inside this park, where 2,500 natural arches and colorful rock formations supply the wow factor. The 50-site campground is booked solid from March till October but empties out in late fall. Campers gather on top of the rocks to witness sublime desert sunsets. *$25; $25/vehicle; reserve at recreation.gov; nps.gov/arch.*

—Ann Marie Brown



Devils Garden Campground, Arches National Park, UT

CLOCKWISE FROM TOP: RACHID DAHNOUN/TANDEM, ADAM JEWELL



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HAPPY TRAILS

Want to work off that holiday indulgence? These six hikes will give you something to be thankful for.

West Fork Trail
Oak Creek Canyon, Sedona, AZ

Autumn's leafy palette attracts a crowd, but even after the willows and oaks are bare, Oak Creek Canyon's crimson cliffs keep the color show going. Wear shoes that can handle splashes; you'll cross the creek more than a dozen times. *6.6 mi. round-trip; trailhead: Call of the Canyon day-use area, 9.5 mi. north of Sedona on State 89A; $10/vehicle; fs.fed.us/r3/coconino.*

Bluff Trail
Salt Point State Park, CA

A moderate path starts at Fisk Mill Cove and meanders through a forest of ferns, rhododendrons, and Bishop pines, providing peek-aboo views of waves pounding rock-strewn beaches, seals frolicking in kelp beds, and abalone divers plying their trade. Climb the stairs to the top of Sentinel Rock, a dramatic coastal promontory. *3 mi. round-trip; trailhead: on State 1, 20 mi. north of Jenner; $8/vehicle; parks.ca.gov.*



Sandstone Peak
Santa Monica Mountains, CA

Pick a fogless fall day to hike to the Santa Monica Mountains' highest summit. Follow Mishe Mokwa Trail to Split Rock and pose for a selfie in the boulder's cleft. Connect to Backbone Trail to ascend 3,111-foot Sandstone Peak (aka Mt. Allen), where on clear days, you can see the distant Channel Islands. *6-mi. loop; trailhead: on Yerba Buena Rd., 6.4 mi. from State 1 in Malibu; no fee; nps.gov/samo.*



West Fork Trail, Sedona, AZ

Triple Falls
Columbia River Gorge, OR

A trio of cascades plunges through misty ferns and moisture-dripping maples. From the Oneonta Trailhead, the path climbs, levels, and then climbs again as it passes above Oneonta Falls. In another mile, each of the three white ribbons of Triple Falls pours 64 feet over the mossy cliff. *3.2 mi. round-trip; trailhead: I-84 east to the Bridal Veil exit, then 5 mi. east on the Columbia River Hwy.; no fee; www.fs.usda.gov/crgnsa.*

Spectra Point and Ramparts Overlook
Cedar Breaks National Monument, UT

Hike by one of Utah's largest bristlecone pines to Spectra Point and gape at a 2,500-foot-deep limestone amphitheater lined with golden-hued pinnacles and hoodoos. (Think Bryce Canyon without the crowds.) A mile farther is Ramparts Overlook, for an even closer view. *4 mi. round-trip; trailhead: Cedar Breaks visitor center parking lot on State 148; $5/person; nps.gov/cebr.*

North Head Trail
Cape Disappointment State Park, WA

With two photogenic lighthouses, nonstop Pacific postcard vistas, and the first stretches of the aptly named Long Beach, this park doesn't disappoint, despite its name. (It was explorer John Meares who blundered past the Columbia River in 1788 without realizing it and who saddled the cape with its name.) North Head Trail passes through old-growth Sitka spruce and offers plenty of coastal eye candy en route to the 1898 North Head Lighthouse. *3.5 mi. round-trip; trailhead: from U.S. 101 at Ilwaco, take State 100 to the park; $10/vehicle; parks.wa.gov. –A.M.B.*



CLOCKWISE FROM LEFT: RACHID DAHNOUN/TANDEM, SERGIO BALLIVIAN/TANDEM, JOHN BRUESKE/GETTY IMAGES



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CABIN FERVOR

Whether you pine for the beach, the desert, or an alpine river, we've got the ideal base camp for your autumn explorations.



Rock Reach House, Yucca Valley, CA

Rock Reach House
Yucca Valley, CA

If Don Draper decamped to the desert, this is where he would go: Rock Reach House, a steel-frame, solar-powered cabin with midcentury-modern furniture. Sliding glass doors let in the bright desert light and the sharp, fresh smell of juniper and pine. This time of year, temperatures will be just right for day hikes in nearby Joshua Tree National Park and evening soaks in the outdoor hot tub. *From $364 (rented via Airbnb or HomeAway); 2-night min.; rockreachhouse.com.*

View Crest Lodge
Trinidad, CA

With its ancient redwoods, free-roaming elk, and undeveloped beaches, Humboldt County can feel like the land that time forgot. "But this is more like a hotel experience, with daily housekeeping and Wi-Fi," says lodge owner Brady Burtchett. All cabins here have kitchenettes and big sundecks, and redwoods and tidepools are just a half-mile away at Patrick's Point State Park. *From $95; viewcrestlodge.com.*

West Point Inn
Mill Valley, CA

Five rugged cabins, built on the upper slope of Mt. Tamalpais in 1904, offer vistas of the Marin Headlands, Pacific Ocean, and Golden Gate Bridge. The price tag? Fifty bucks a person. The hike-in-accessible structures are simple, with cold-water sinks inside and toilets and showers

outside, but really, it's all about the view. "You look down into Sausalito and across to San Francisco," says Fran Rondeau, president of the nonprofit collective that maintains the property. "The city actually sparkles. It's breathtaking." *From $50/person; westpointinn.com.*

Big Thompson Pool Cabin
Estes Park, CO

The heated swimming pool, sauna, and access to Rocky Mountain National Park make this four-bedroom cabin ideal for group getaways. The kids can fish in a nearby trout stream or splash around the pool while the adults shoot billiards in the finished basement or lounge in the seven-person hot tub. The dine-in kitchen is big enough to cook a Thanksgiving feast in. *From $350 (rented via VRBO); estesparkpoolcabin.com.*

Metolius River Resort
Camp Sherman, OR

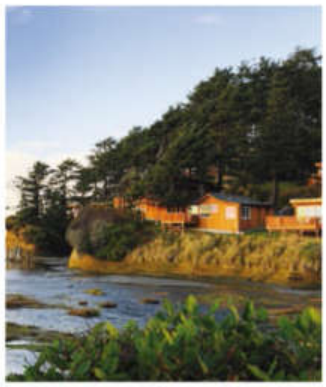
Around the start of November, the tourist traffic dissipates—and the deer, elk, and hawks venture closer to the Metolius River Resort. "You can sit in front of a toasty fire and watch the wildlife and the river right from your cabin," says manager Evan Vance. The 11 log cabins here have stone fireplaces, full kitchens, twin Adirondack chairs on private porches, and easy entrée to world-class fly-fishing. *From $212; 2-night min.; metoliusriverresort.com.*



View Crest Lodge. Trinidad, CA

Iron Springs Resort
Copalis Beach, WA

In November, dramatic, surf-pounding storms begin pummeling the Washington Coast, and the 24 cabins at Iron Springs (below) become front-row seats to the show. Overstuffed armchairs ring floor-to-ceiling windows that overlook the ocean, and stone fireplaces and fully equipped kitchens ensure that guests stay cozy. Despite the rain, most days are still nice enough for wandering the trails, digging for Pacific razor clams, and building bonfires on the beach—with complimentary firewood. *From $169; 2-night min.; ironspringsresort.com.*
—Andrea Minarcek





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DISCOVER



1


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1. Head brewer Kevin Shaw stirs a batch at Buoy Beer Company. **2.** Get your Truffle Shuffle on at Mikey's house from *The Goonies*. **3.** Imogen Gallery. **4.** Oregon Film Museum's special exhibit on *The Goonies*. **5.** Columbia River chinook salmon, pickled beets, yogurt, and dill at Albatross & Co.


3



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A PERFECT DAY IN

ASTORIA, OR

The oldest town west of the Rockies is buoyed by new breweries, galleries, and charming seafood spots. *By Emily Grosvenor*

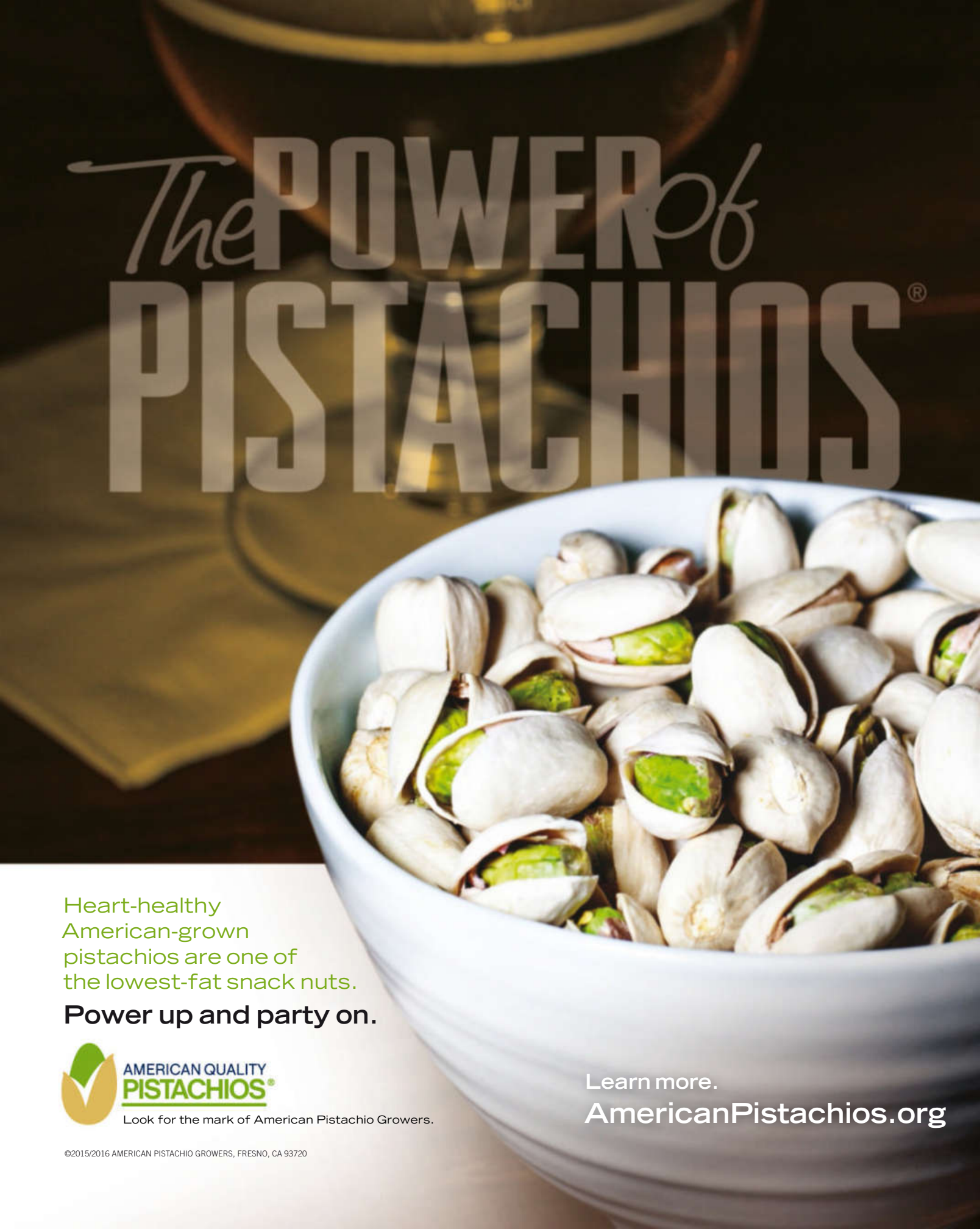
Beachside brews

Often called "Little San Francisco" for its hilly streets, waterfront perch, and Victorian mansions, Astoria has a craft-beer scene far bigger than its small size (population 9,521) might suggest. Local favorite **Fort George Brewery** is a great place to sip a seasonal and eat wood-fired pizza while watching vessels come into the Columbia. Closer to the river, in a renovated fish-canning factory, newcomer **Buoy Beer Company** serves its suds alongside plates of upscale pub food (grilled mortadella and smoked provolone sandwiches, beer-braised pork). **Astoria Brewing Company**, the city's oldest, serves IPAs, seasonal ales, and rich stouts. *Fort George: 1483 Duane St.; fortgeorgebrewery.com. Buoy: 1 Eighth St.; buoybeer.com. Astoria: 1196 Marine Dr.; wetdogcafe.com.*

Dock-to-table dining

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GETTING HERE
From Portland, it's 97 miles on I-5 north and U.S.30 west to Astoria.

House is to catch them that morning yourself. In January, the family-owned restaurant moved to a new space on the river walk. Gone are the white tablecloths and stuffy vibe, but its approach to food remains the same: The seafood is still brought in straight from the family boat every morning. In the evening, tables fill quickly at nearby **Albatross & Co.**, which just expanded into a full-size restaurant. In addition to Prohibition-era cocktails, you'll find regional oyster selections and seasonal dishes like rabbit braised in apple brandy. *Clemente's: $$; 175 14th St.; (503) 325-1067. Albatross: $$; 225 14th; albatrossandcompany.com.*

Urban oasis

For a long time, as in a lot of waterfront towns, the best place to be on a pretty day in Astoria was either at the beach (you can see the Pacific meet the Columbia at **Fort Stevens State Park**) or along the river, where sea lions sun themselves on the docks. Now you can add one more spot to that list: the **Garden of Surging Waves**, a park built in 2014 to honor the thousands of Chinese immigrants who have come to the area since the 1870s. "I didn't want the garden to focus only on the sad, painful parts of that past," says park designer Suenn Ho. "I wanted it to be like reading a novel, with moments of tears and moments of laughter." Ho's vision materialized in a city block–size lot planted with a mix of traditional Chinese plants (peony, plum, bamboo) and native grasses. A bronze Moon Gate marks the entrance, and eight hand-carved dragon columns stand sentry. *Fort Stevens: $5/vehicle; 100 Peter Iredale Rd., Hammond; oregonstateparks.org. Garden: 1095 Duane; astoriachineseheritage.org.*

Souvenirs of the sea

Fur trading, fishing, canning… art. After the Bumble Bee Seafoods canning factory shuttered in the 1980s, artists started moving in, and once-industrial Astoria became an arts hub. "The feeling of the river converging with the ocean creates a lot of inspiration," says Teri Sund, owner of **Imogen Gallery**, which displays the color-blocked seascapes of painter Christos Koutsouras and anchors a string of Astoria galleries. And that Bumble Bee factory? It now houses (what else?) artists' lofts. *240 11th St.; imogengallery.com.*

THE LOCAL LOWDOWN

"If you just stopped at the physical beauty, you'd have to love Astoria. But it's more than that: The architecture and residents really make it."

—LISA REID, OWNER, LUCY'S BOOKS

Cinematic nostalgia

Hey, you guys! This summer marked the 30th anniversary of *The Goonies,* Spielberg's seminal slapstick adventure that had Astoria as its set. In June, more than 15,000 die-hard fans visited to celebrate with official tours, events, and screenings. "The film continues to resonate because it reminds people of their childhood," says McAndrew Burns, executive director of the Clatsop County Historical Society. Burns helped curate a special *Goonies* exhibition at the **Oregon Film Museum**, housed in the former slammer where the Fratelli family was jailed. The show's life-size cutout of Sloth may be the best photo op in town. *$6; 732 Duane; oregonfilmmuseum.org.*


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6. Albatross & Co.'s 1890s fireplace anchors the industrial wood-and-leather space. **7.** The Astoria-Megler Bridge spans the Columbia. **8.** Fort George Brewery manager Zach O'Connor. **9.** Tai chi in the Garden of Surging Waves.

MAP: MARGARET SLOAN

Sunset WINE CRUISE
MEDITERRANEAN 2015

CHEERS FROM THE SUNSET WINE CRUISE

In August, *Sunset* editors and readers set sail across the Mediterranean, from Barcelona to Monte Carlo, for the inaugural *Sunset* Wine Cruise. We would like to thank all of our partners who helped make this first year such a success! Thank you to Oceania Cruises, Expedia CruiseShipCenters, and all of the participating *Sunset* International Wine Competition award-winners.







GRAND TASTING

Throughout the luxurious trip, approximately 60 Gold Medalist wines were featured around the ship for guests to sample and enjoy.

Sunset Wine Editor, Sara Schneider, and Food Editor, Margo True, delighted passengers with seminars, demonstrations, classes, tastings, and tours. From *Sunset* wine pairing dinners and culinary classes, to seminars such as *Bubbles from Around the World, Great California Cabs,* and *Tour of Sonoma by Glass,* attendees experienced the unparalleled expertise that only Sara and Margo could offer.

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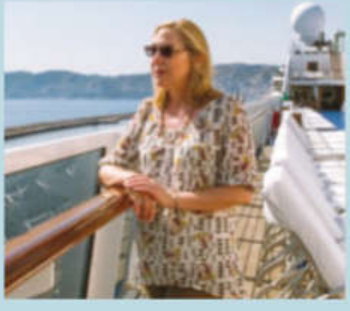


LIFE WELL LIT™

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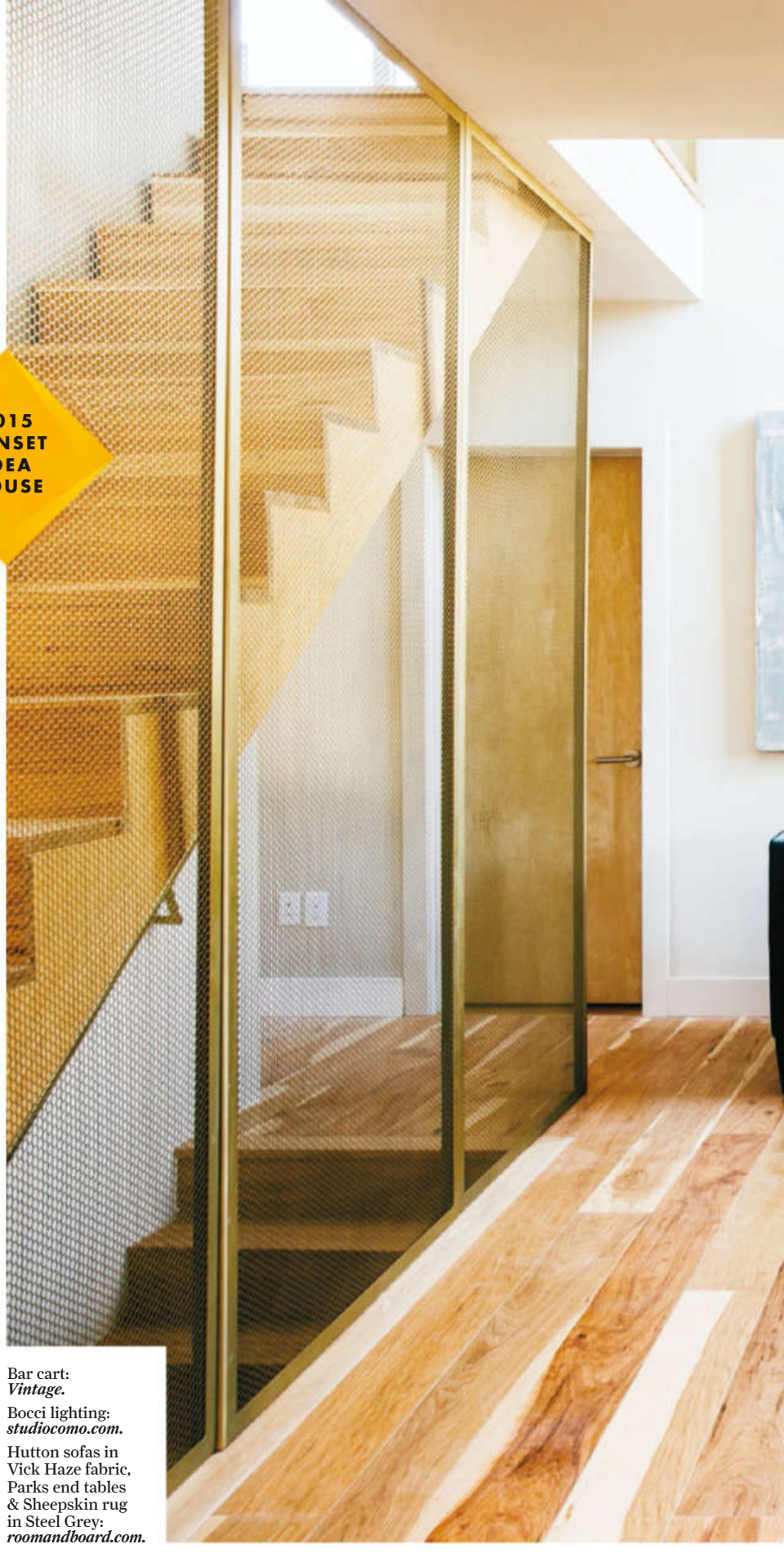
The best of the past meets the future of design in our ranch house makeover in Denver.
By Joanna Linberg

Photographs by THOMAS J. STORY | *Styling by* JANNA LUFKIN

W

2015 SUNSET IDEA HOUSE

When we chose a 1950s ranch house in Denver to remodel for our 2015 *Sunset* Idea House, the response was passionate and mixed. Some people said we should leave a good thing alone. Others pointed out that the house, which wasn't exactly iconic, could use the update. We understand both perspectives. That's why we tapped Jonas DiCaprio of design/build firm Design Platform to devise a remodel that left intact the best of the existing details (like the fireplace) while adding more space and some of the midcentury features (like custom built-ins) the original home lacked. Then interior designer Megan Hudacky of CKY Design layered on contemporary details to bring that vintage style into today. No matter your home's era, you'll be inspired by the result. Architecture: Design Platform, *designplatformllc.com*. Interior design: CKY Design, *ckydesigns.com*.



Bar cart: ***Vintage.***

Bocci lighting: ***studiocomo.com.***

Hutton sofas in Vick Haze fabric, Parks end tables & Sheepskin rug in Steel Grey: ***roomandboard.com.***

➤ PUT LIGHT INTO MOTION

Sunshine from the two-story atrium floods the sitting room, right. Custom metal mesh panels usher the light through the stairwell to the basement, living room, and second floor. The room used to be a galley kitchen; Hudacky deployed velvet sofas and a vintage bar cart to turn it into a place for cocktails or reading.


SITTING
ROOM



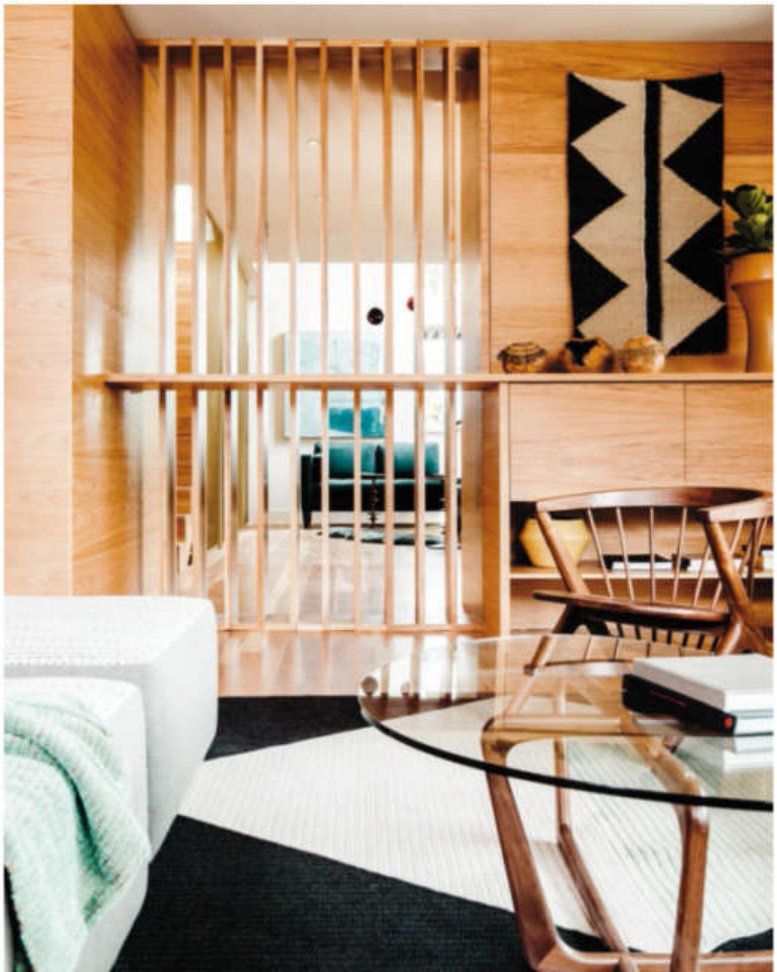
Custom rug; Casbah Carbon fabric for drapes; Canvas Flax, Casbah Carbon & Desert II Carbon fabric for upholstery: ***sunbrella.com.***

Possini Trumpet floor lamp: ***lampsplus.com.***

Soren lounge chairs & Dunn cocktail table: ***roomandboard.com.***



Frekvenssi Abstract wallpaper: ***wayfair.com.***





DINING ROOM

Benjamin Moore Revere Pewter HC-172: ***benjaminmoore.com.***

Bevanna chandelier ***lampsplus.com.***

Turtle table & Clothed Roadrunner chairs: ***doublebutter.com.***

➤ USE FURNITURE AS WALLS

Built-in furniture was often used to divide rooms in midcentury homes, DiCaprio says. He brought that element into this house with a massive custom unit that functions as an armoire for coats on the entry side, a wine bar on the kitchen side, and a media cabinet in the living room, opposite. Slats in the center allow light to pass between the different rooms.

➤ TURN UP THE HEAT

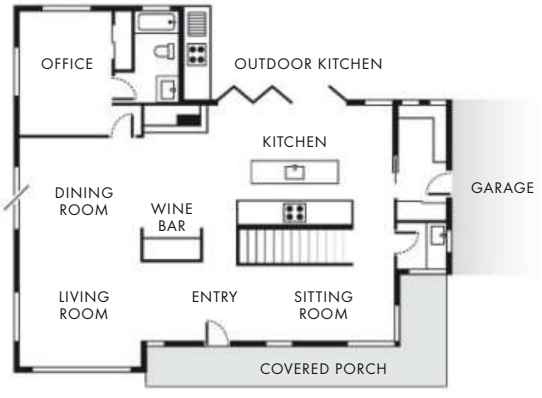
"Most people equate 'modern' with 'cold,'" Hudacky says. "I like to show how warm it can be." She did that in the living room with comfortable furnishings (overstuffed but in streamlined shapes) and wall-to-wall drapery for softness. The custom rug gives the room a style hit.

➤ BUILD IN A PLACE TO PARTY

The wine bar, opposite far left, is a hub for entertaining, with equal access from the kitchen and the dining room. A wall-mounted wine rack leaves counter space free for setting out appetizers or desserts. Graphic wallpaper plays on a familiar modern shape and gives the niche an identity.

➤ WIELD COLOR WISELY

Hudacky painted most of the house Benjamin Moore's Revere Pewter, knowing the natural light would make it look slightly different in each room. Accents of orange-red, aqua, and Dijon yellow animate the gray. In the dining room, left, the metal chairs bring the pop of color the room needed.



FIRST FLOOR



SECOND FLOOR

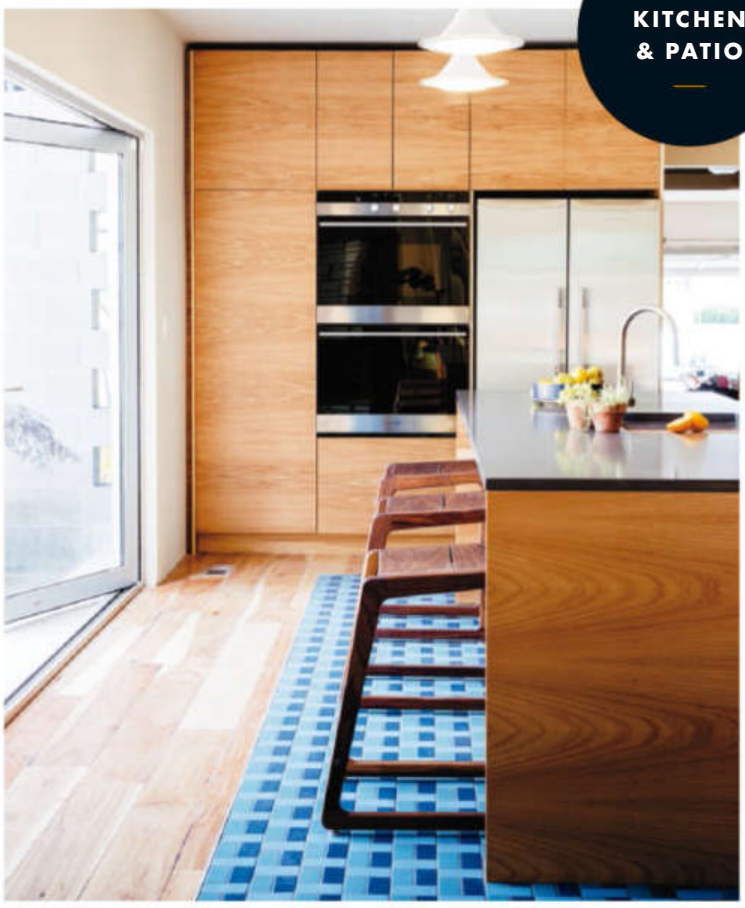


BASEMENT





KITCHEN & PATIO



Alloy Silver awning fabric: *sunbrella.com.*

Appliances: *fisherpaykel.com.*





ActiveSmart refrigerator, double self-clean built-in wall oven, flush gas steel cooktop, & ventilation hood: ***fisherpaykel.com.***

Doors & windows: ***westernwindow systems.com.***

Natural Hues tile in Aegean, Jade & Real Teal: ***daltile.com.***

Possini Ponder LED pendants: ***lampsplus.com.***



➤ MAKE IT SEAMLESS

Both the floors and kitchen cabinetry are hickory. Design Platform's workshop took care to match the cabinet faces so the wood grain moves seamlessly across the unit.

➤ SHINE WITH METAL

"Metal doesn't have to be blingy," Hudacky says. "When it's brushed, it's really sophisticated." She wrapped the vent hood and adjacent cabinets, opposite far left, in brushed bronze to dress up the kitchen. Open glass shelves along the rest of the wall get the most impact out of the tile.

➤ SPLASH ON THE COLOR

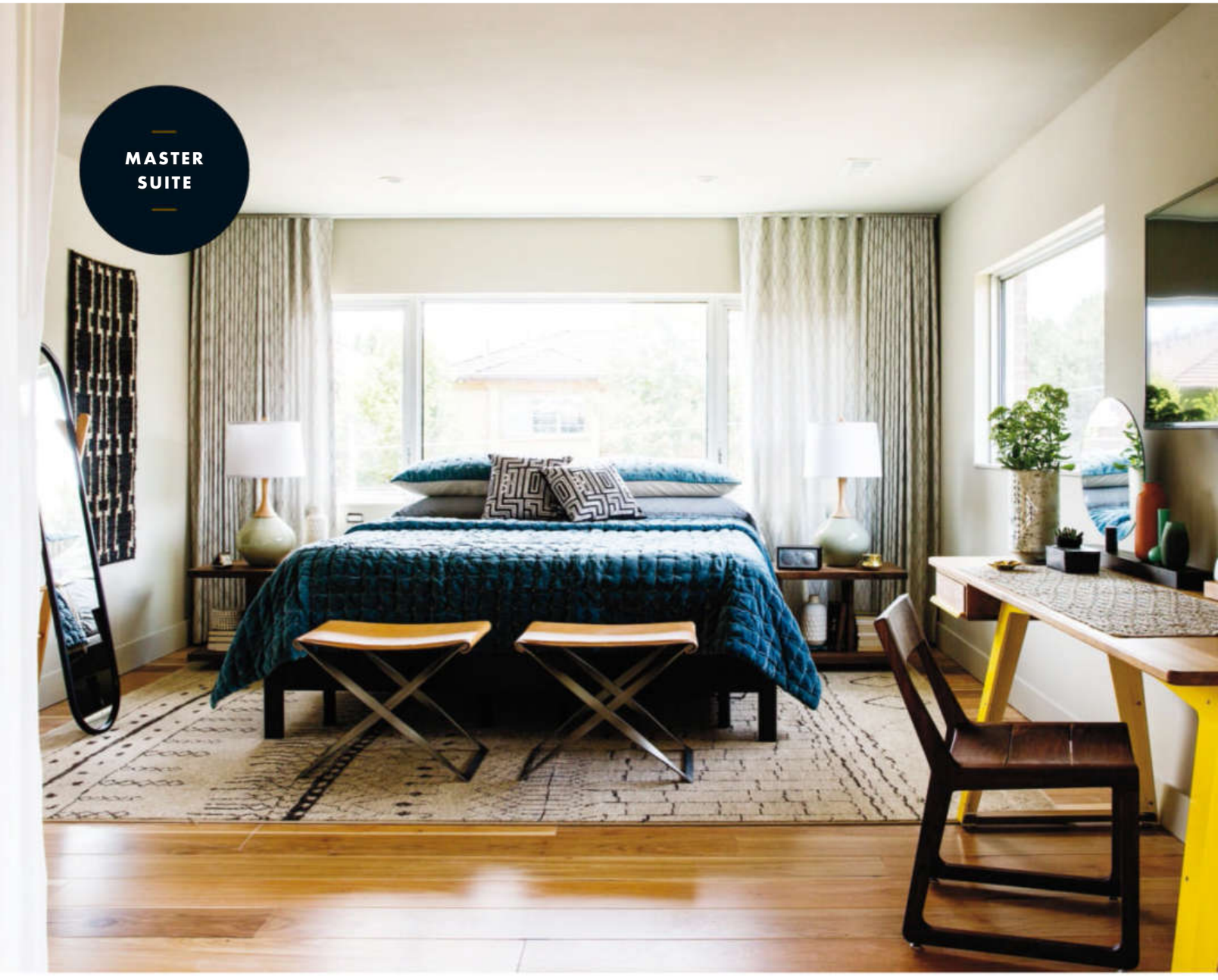
Hudacky wanted more color in the kitchen than a typical backsplash would give, so she extended the tiles to the ceiling and onto the floor. The stunning result delineates the kitchen from the rest of the open space. "I chose blue because it's a soothing color most people feel comfortable with," she says.

➤ OPEN UP

Accordion folding doors from Western Window Systems lead to the outdoor kitchen and patio, left, shaded by an adjustable Sunbrella scalloped awning. Ceramic porcelain outdoor tiles and linear pavers mimic the mixed flooring inside.

"None of us had worked with hickory before, but it's a beautiful material and easy to find."

—MEGAN HUDACKY, INTERIOR DESIGNER



➤ PROBLEM-SOLVE

The master bedroom's picture windows let in a lot of light but made placing the bed a challenge. To solve it, Hudacky hung wall-to-wall drapes, above, to anchor the bed and offer privacy. A luxurious teal velvet quilt from Wayfair echoes the sofas downstairs. "The windows make this room feel large, so I didn't want to overdecorate and lose that,"says Hudacky.

➤ ADD BRIGHTS

A desk with a metal base, above, offers a spot to work—and breaks up the neutral color palette with a dose of yellow. The tapered, angled leg style is inspired by vintage midcentury pieces.

➤ DIVIDE AND CONQUER

The idea of screens separating rooms is repeated in the sitting area, opposite top, where a sheer drape divides this reading spot from the rest of the bedroom. A curvy reproduction lounge chair breaks up the boxy ottoman and shelving.

➤ TILE CREATIVELY

The bathroom's ample light allowed for deeply toned tiles from Heath Ceramics, opposite far right. "I knew the room wouldn't feel dark, but really rich instead," Hudacky says. She added interest to the herringbone pattern by placing light tiles randomly and more densely around the edges of the room.

➤ STORE MORE

Custom drawers, cabinets, and rods hung at multiple heights make efficient use of a 10- by 10-foot walk-in closet, right. DiCaprio left space in the center for an ottoman or island.

DIGITAL BONUS
Take an interactive tour with the designers at *sunset.com/virtualtour.*



Dwell Studio Mercer Slate quilt: ***wayfair.com.***

Nomadic Carbon fabric for drapes: ***sunbrella.com.***

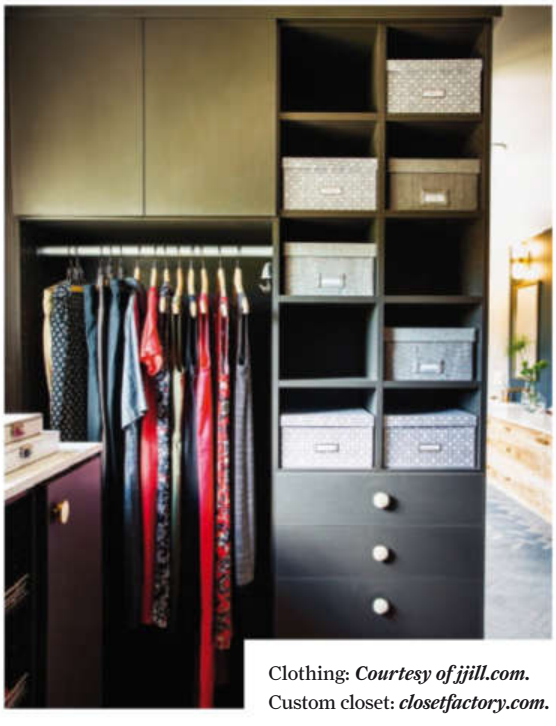
Turtle work table & Roadrunner chair: ***doublebutter.com.***



Jonathan Adler Brigitte side chair & Casablanca Market Moroccan pouf: ***wayfair.com.***

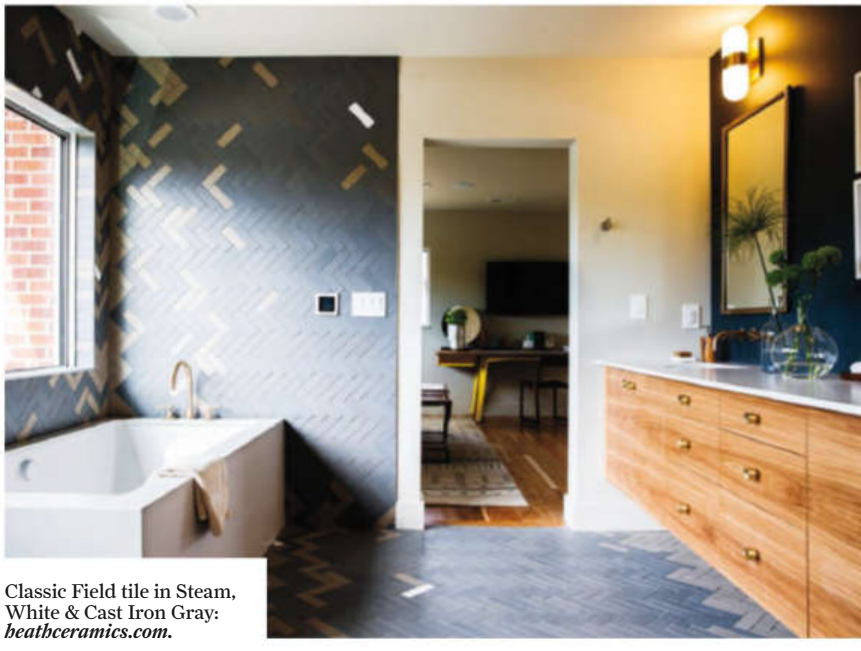
"I wanted to stay with the midcentury idea of using screens to close areas off. In this case, the sheer drapery also makes the room feel intimate."

—MEGAN HUDACKY



Clothing: ***Courtesy of jjill.com.***

Custom closet: ***closetfactory.com.***



Classic Field tile in Steam, White & Cast Iron Gray: ***heathceramics.com.***



PLAYROOM & GUEST SUITE

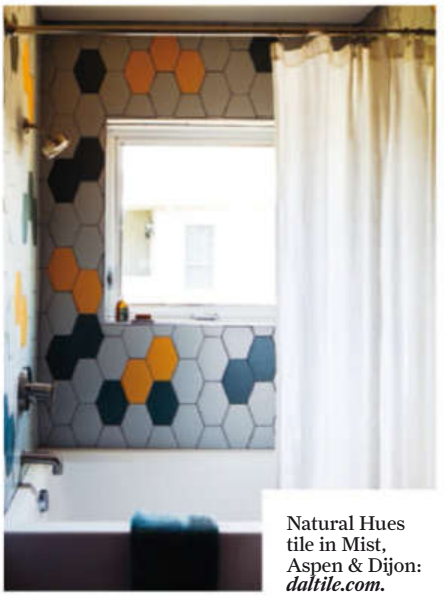
Custom wall covering: ***designtex.com.***

Jonathan Adler Sputnik ceiling light: ***lampsplus.com.***

Linen Beads Hassock & Handcut Shapes Cube poufs; Anatolia Brown, Nomad Pussywillow, & Rhapsody Purple/Red Geometric rugs: ***wayfair.com.***

"It's worth it to go big in some rooms. If the rest of the house is restrained, it will balance out."

—MEGAN HUDACKY



Natural Hues tile in Mist, Aspen & Dijon: ***daltile.com.***

Dwell Studio Chinoiserie bedding: ***wayfair.com.***



➤ KEEP IT CASUAL

This former rec room doesn't stray far from its roots: As a playroom for young children, above, it gets style points from mismatched area rugs laid over the carpet and a custom wall covering of midcentury illustrator Charley Harper's ladybirds. The ottomans can be tossed around for seating (or fort building).

➤ RANDOMIZE COLOR

Colorful tiles break up the gray ones in a playful approach to the guest bathroom, above right. The hex shape is inspired by a midcentury design.

➤ PLAY UP THE LIGHT

A new window well lets so much light into the guest bedroom, right, it's hard to tell the room is in the basement. To capitalize on the brightness, Hudacky chose mostly white bedding from Wayfair, letting drama come from the pillows and stark photography.

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ROOFTOP DECK

Canvas fabric in Orange & Coal for upholstery: ***sunbrella.com.***

Earth Wood Evolutions in Tigerwood decking: ***timbertech.com.***

Maya chairs & Laguna sofa: ***roomandboard.com.***

➤ GET OUTSIDE

A rooftop deck, above, over the garage gives the second floor an outdoor space. The composite wood decking was laid on top of the sealed roof, providing the flat surface with extra protection from sun and moisture—a bonus, given Denver's wide-ranging seasons. Overstuffed furniture is upholstered in Sunbrella indoor-outdoor fabric to prevent fading.

➤ REFERENCE THE PAST

DiCaprio wanted to distinguish between the original home and the addition, so he kept the existing brick on the first level and clad the addition in horizontal cedar siding, right. Landscape designer Jessica Lummus of Environmental Designs *(environmental designs.net)* complemented the clean lines with a bank of terraced planters along the path to the front door.















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IDEA HOUSE RESOURCES

TEAM

ARCHITECTURE & CONSTRUCTION
Design Platform, *designplatformllc.com.*

INTERIOR DESIGN
CKY Design, *ckydesigns.com.*

LANDSCAPE DESIGN
Environmental Designs, *environmentaldesigns.net.*

CHARITY PARTNER
Dumb Friends League, *ddfl.org.*

OFFICIAL HOTEL SPONSOR
The Crawford Hotel, *thecrawfordhotel.com.*

SHOPPING GUIDE

ACCESSORIES
CKY Design, *ckydesigns.com;* Colonial Mills, *colonialmills.com;* Heath Ceramics, *heathceramics.com;* Jonathan Adler, *jonathanadler.com;* Textillery Weavers, *textillery.com;* Topo Designs, *topodesigns.com;* Wayfair, *wayfair.com.*

APPLIANCES
Fisher & Paykel, *fisherpaykel.com.*

ART
Andrew Beckham, *andrewbeckham.com;* Andy Berg, *andyberg.net;* Charley Harper, *charleyharperartstudio.com;* Cosmic Thread, *cosmicthread.com;* Donna Altieri, *donnaranch@comcast.net;* Goodwin Fine Art, *goodwinfineart.com;* Hadley Hooper, *hadleyhooper.com;* Jaime Molina, *cuttyup.com;* Jamie Kripke, *jamiekripke.com;* JK Editions, *jkeditions.com;* Jorgensen Stoneware, *instagram.com/jorgensenstoneware;* Light a Fire, *etsy.com/shop/lightafire;* Mack Ryan, *mackryan72@gmail.com;* Mark Villarreal, *markvillarrealart.com;* Native + Nomad, *cosmicthread.com;* Sharon Feder, *sfeder.com.* ***Installer:*** Colorado Art Services, *coloradoartservices.com.*

AWNINGS
Sunbrella, *sunbrella.com.* ***Fabricator:*** Four Seasons Awning, *fourseasonsawning.com.*

BEDDING & LINENS
Coyuchi, *coyuchi.com;* Wayfair, *wayfair.com.*

BUILDING MATERIALS
SiGa, *sigacover.com.*

CABINETRY & MILLWORK
Platform Workshop, *platformworkshop.com;* Precision Interiors, *precisioninteriors.com.*

CLOSET
Closet Factory, *closetfactory.com;* J.Jill, *jjill.com.*

COUNTERS
Caesarstone, *caesarstoneus.com;* Platform Workshop, *platformworkshop.com.* ***Fabricator:*** Advantage Stone Fabrication, *advantagestone.com.*

FINANCIAL
First Bank, *efirstbank.com.*

FIREPLACE INSERT
Home & Hearth Outfitters, *homeandhearthoutfitters.com.*

FLOORING
Shannon & Waterman, *shannonwaterman.com.* ***Installer:*** The WoodGuys, *woodguyscolorado.com.*

FOOD
Silk, *silk.com;* Torani, *torani.com.*

FURNITURE
DoubleButter, *doublebutter.com;* Room & Board, *roomandboard.com;* Wayfair, *wayfair.com.* ***Select fabrication:*** George Stack Interiors, *georgestackinteriors.com.*

GARAGE & INTERIOR DOORS, ALL TRIM
ProBuild, *probuild.com.*

HARDWARE
Rejuvenation, *rejuvenation.com.*

HOME AUTOMATION, A/V, SECURITY
Autonomic Controls, *autonomic-controls.com;* Remote Technologies, *rticorp.com;* Soundwave A/V & Design, *soundwavedesign.com.*

HVAC
Impact Heating & Cooling, *impacthvac.com.*

INSULATION
EcoFoam/Insulutions, *ecofoam.com.*

IRRIGATION
CPS Distributors, *cpsdistributors.com.*

LIGHTING
Studio Como, *studiocomo.com;* Lamps Plus, *lampsplus.com.*

MATTRESSES & PILLOWS
Tempur-Pedic, *tempurpedic.com.*

METAL SIDING & PANELS
Exterior: Z-Craft, *(303) 847-1885.* ***Interior:*** Gulley Metal Services, *gulleymetalservices.com.*

MIRRORS
Lamps Plus, *lampsplus.com;* Wayfair, *wayfair.com.*

OUTDOOR FURNITURE
Room & Board, *roomandboard.com.*

OUTDOOR GAS LINE
Integrity Plumbing Solutions, *(303) 921-1968.*

PAINT
Benjamin Moore, *benjaminmoore.com;* Guiry's, *guirys.com;* Paradise Painting Company, *paradisepaintingcompany.com.*

PAVERS
Pavestone, *pavestone.com.*

PILLOWS
Sunbrella, *sunbrella.com.* ***Fabricator:*** George Stack Interiors, *georgestackinteriors.com.*

PLANTS
Dreamscapes Landscape Center, *dreamscapesdenver.com.*

REAL ESTATE
Rivendell Real Estate, *rivendellrealestate.com.*

ROOF & GUTTER SYSTEMS
Z-Craft, *(303) 847-1885.*

ROOFTOP DECKING & CUSTOM BENCHES
TimberTech, *timbertech.com.*

RUGS
Colonial Mills, *colonialmills.com;* Room & Board, *roomandboard.com;* Wayfair, *wayfair.com.*

SOD
Woerner Turf Colorado, *woerner.com.*

TILE
Daltile, *daltile.com;* Heath Ceramics, *heathceramics.com.* ***Installers:*** Chad Rouse of Rocky Mountain Tile, *(303) 999-1649;* Innovation Tile and Marble, *(720) 385-4200.*

TREE CARE
Colorado Tree Experts, *coloradotree.com.*

WALLPAPER
Designtex, *designtex.com;* Wayfair, *wayfair.com.* ***Installers:*** Trapp's Wallpaper & Paint; Interiors by Rex Landem, *(303) 284-4906.*

WINDOWS & DOORS
Western Window Systems, *westernwindowsystems.com.* ***Supplier:*** Front Range Window & Door, *frontrangewindow.com.*

WINDOW TREATMENTS
Sunbrella, *sunbrella.com.* ***Fabricator & installer:*** Lu-Tek, *lutek.com.*

DIGITAL BONUS For a complete list of sources and model numbers, go to ***sunset.com/denvershopping*** or shop the look at ***wayfair.com/SunsetIH.***

➤ *The 2015 Sunset Idea House was produced by Nicole Hendrick, Amy Leachman, and Sarah Gaffney.*

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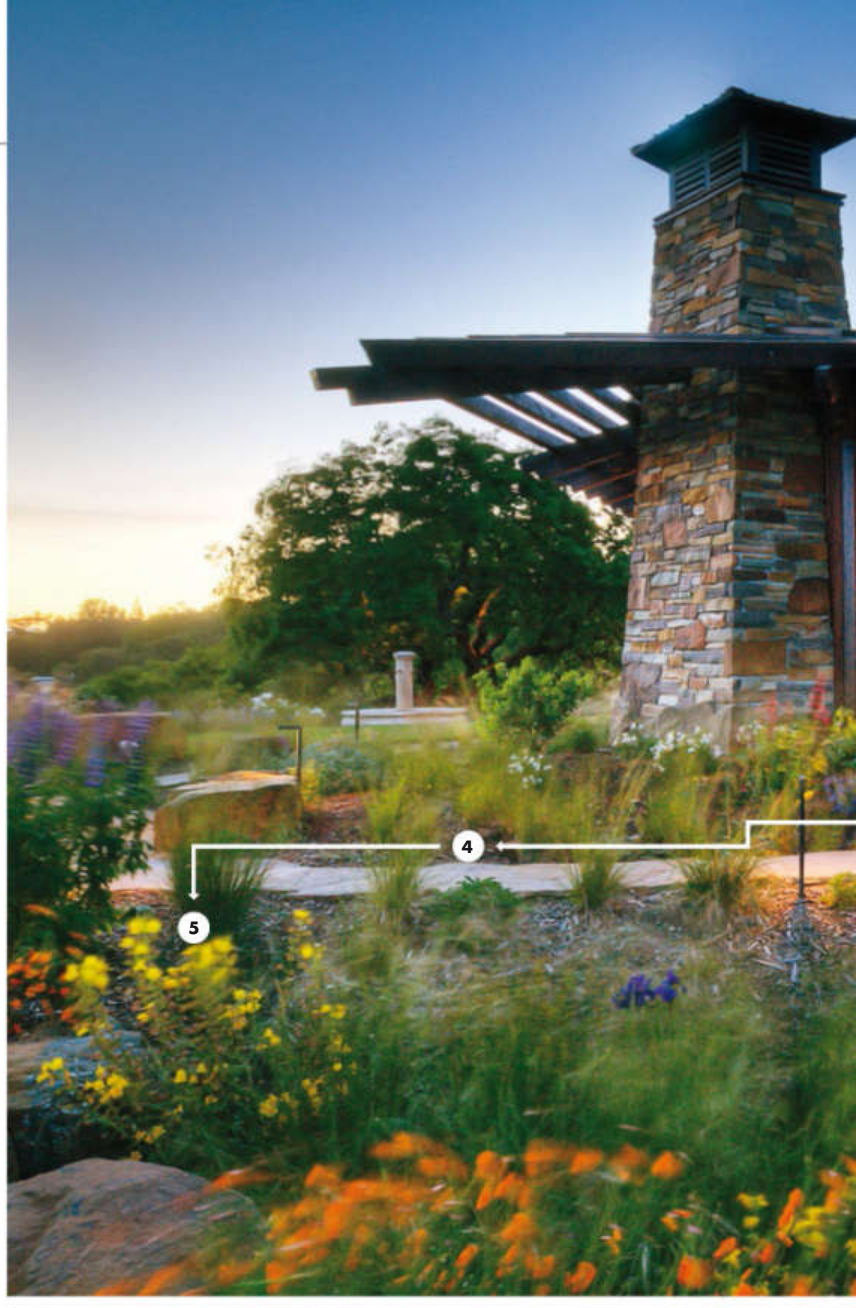
THE SMART GARDEN

LET IT RAIN

After years of drought, you'll want to gather every last drop this season in your garden. *By Kathleen N. Brenzel*

IT TOOK A LONG-AWAITED rainy day to put this backyard in Lafayette, California, to the test. As it poured, the designer, landscape architect David Thorne *(thornela.com),* looked out over the contoured landscape, watching water from the roof work its way through the home's downspouts, under stone bridges, into channels, and finally into planted basins (bioswales). "As each basin filled up with rainfall, it turned into a pond," Thorne says. "Then the water slowly percolated into the soil. It was magical." But the real beauty of a rain garden such as this one is how it prevents runoff and replenishes groundwater, critical during drought times. After months with little rain, toxins (as from smog) can accumulate on roofs and paved surfaces; when heavy rains do hit, they carry those pollutants into storm drains and ultimately to the ocean. In a rain garden, however, channels slow down the water, while bioswales absorb and clean it. Yes, the landscaping is an investment—and there are smaller steps you can take to collect water (see opposite)—but it pays off. "A lot of planning and careful engineering goes into a garden like this," Thorne says. "Yet it looks natural, effortless."

Photographs by MARION BRENNER



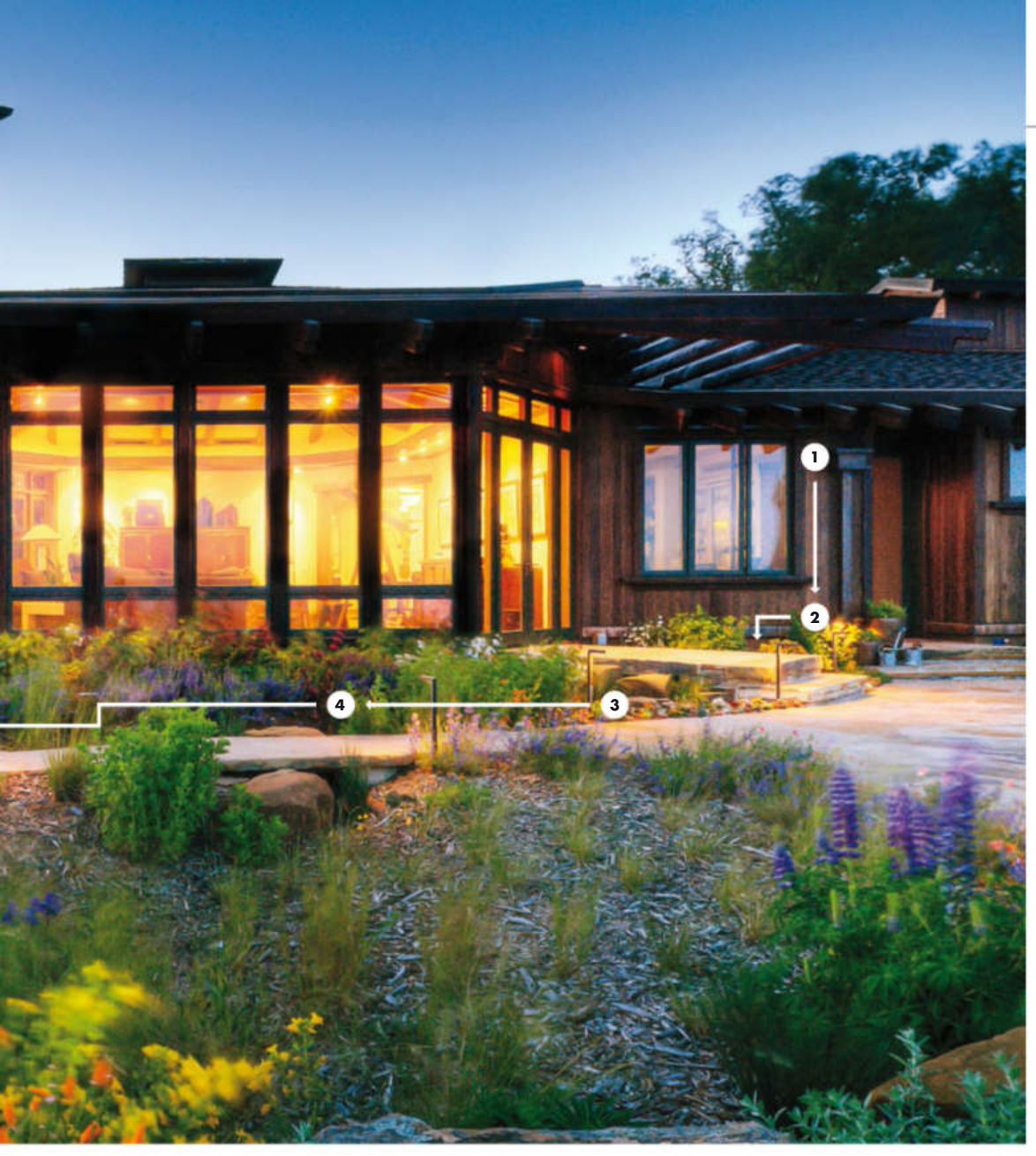


1 | DOWNSPOUTS
Roof runoff spills from downspouts into a shallow depression planted with grasses and succulents.



2 | BRIDGES
Slabs of Arizona flagstone form bridges over rock-lined channels. The rocks help slow the flow of water underneath.

TOP: TREVE JOHNSON





3 | DAMS

Rocks such as this one, partially wedged beneath a bridge, help hold back water in places along channels, so some of it soaks the soil en route.



4 | CHANNELS

Dry creeks lined with rocks and pebbles direct the water downslope and away from the house. Succulents and grasses flank this one.



5 | BASINS

This 14- by 24-foot-wide basin holds up to 18 inches of water. Grasses and native irises fill it. California fuchsia, which likes dry conditions, grows on the brim.

4 OTHER WAYS TO CATCH WATER

Before El Niño rears up this winter as predicted, here are easy ways to ready your garden for rainfall.

HANG A RAIN CHAIN

Attached to a roof gutter, it channels rainwater from the roof into a catchment basin.

INSTALL A RAIN BARREL

Each holds about 50 to 60 gallons of water. The best kinds are made from recycled food-grade plastic with an intake line, spigot, overflow attachment, and removable cover. Place the barrel under a downspout.

MAKE A RAIN BED

The simplest form of a rain garden is a shallow basin located at least 10 feet from your house, where you can direct runoff from your roof or paved surfaces. Dig a 6- to 12-inch-deep basin with sloped sides and a flat bottom in fast-draining, well-amended soil. Plant it with species that can take both wet and dry conditions. Find more guidelines at *ucanr.edu/sites/raingardens*.

BUILD A DRY CREEKBED

A staple in the Southwest where monsoon rains can come suddenly, dry creekbeds can channel water to basins in a garden's low points. Just dig a trench from 2 to 5 feet deep, then line it with stones and sand-colored pebbles.

DIGITAL BONUS
Find the right plants for your rain garden at *sunset.com/raingardens*.

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In the SUNSET



PLANT NOW

Unthirsty Aussie

Mulla mulla (*Ptilotus exaltatus* 'Joey') looks almost like cotton candy, with unusual fuzzy flowers that attract bees and other pollinators. We love the drought-tolerant Australian native in a container paired with other low-water curiosities, like a rosette-shaped *Echeveria*. Mulla mulla eventually reaches 12 to 15 inches tall and 12 inches wide, and needs protection during frost.

INDOOR GARDEN

Underwater wonders

As bizarre as it is beautiful, marimo (meaning "ball seaweed" in Japanese) takes on a spherical shape when filaments of an alga native to freshwater lakes in Japan and Australia tumble together in the currents. The moss balls are perfect for indoor water gardens, growing just a fraction of an inch each year. Keep them happy by placing them out of direct sunlight and changing the water every two weeks—and they may live a century or longer. *$27 for 2 marimo balls, an aquarium, and rocks; pistilsnursery.com.*



KNOW-HOW

GROWING GARLIC

Homegrown garlic beats store-bought every time. Here are the differences between varieties.

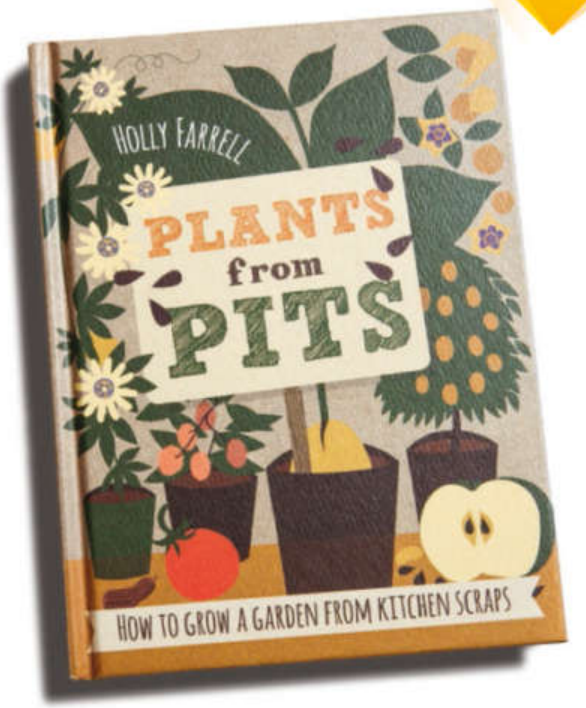


Softneck varieties, including 'California Early', 'Silver Rose', and 'Silverskin', have layers of smaller cloves, do better in mild climates, and have a mellow flavor. They can be stored for months in a cool, dry place.

FROM LEFT: LINDA LAMB PETERS; E. SPENCER TOY (2); ILLUSTRATIONS: MARGARET SLOAN

GARDEN

TIPS FROM OUR TEAM



READ UP

Grocery gardening

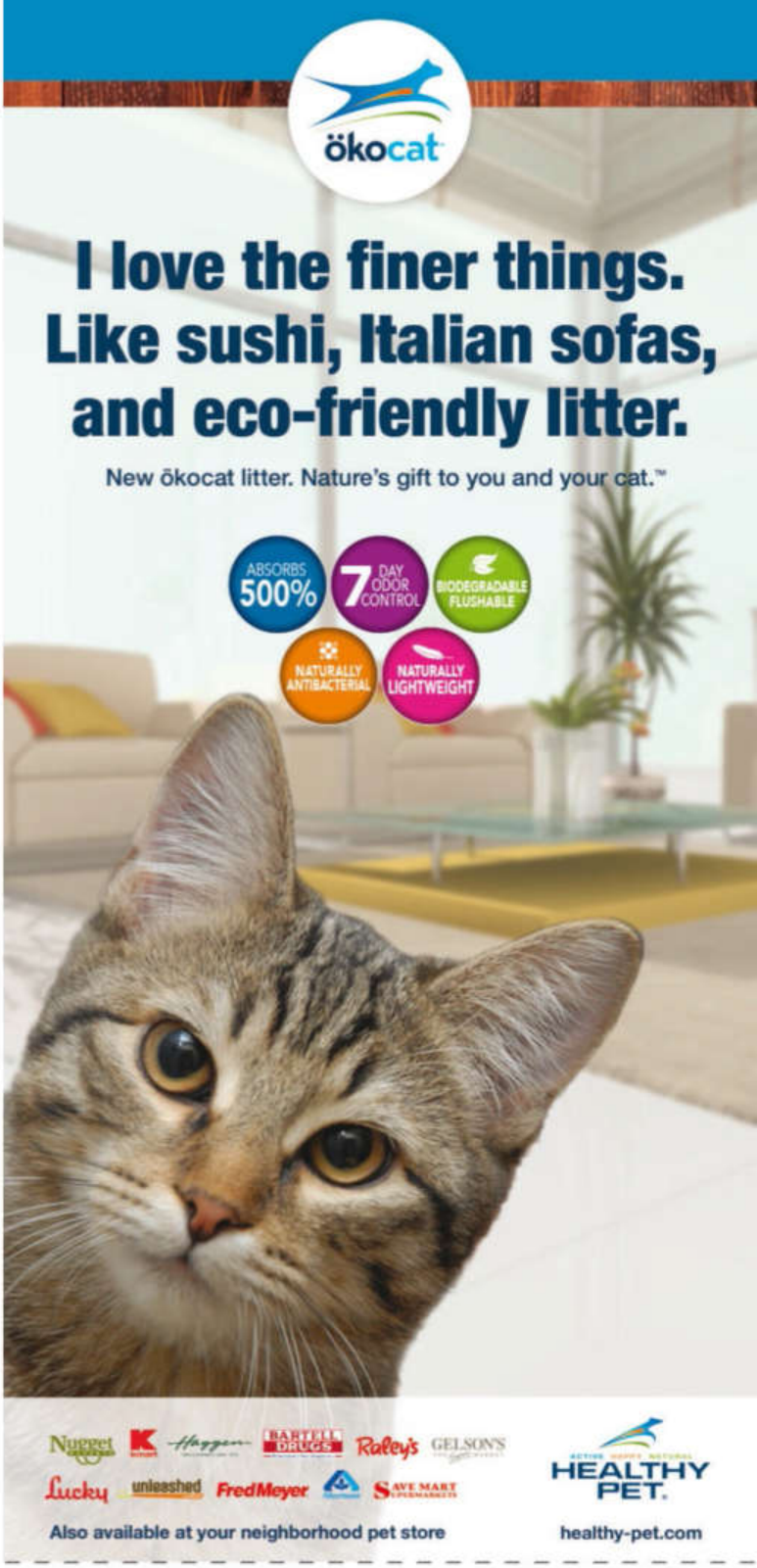
Let's say someone you know is wondering if that seed or pit from an afternoon snack will grow when planted. If so, *Plants from Pits* (Mitchell Beazley, 2015; $15) by Holly Farrell is the book for that curious child or beginning gardener seeking to start an avocado, olive, or peach from pits. Another one to try? Pomegranates, which are fully ripe and juicy this month, are filled with jewel-like seeds that, with a little potting soil and light, can grow into your very own tree.



Hardneck varieties, such as 'Korean Red', 'Music', and 'Spanish Roja', have larger outside cloves, thrive in colder climates, are typically spicier, and produce scapes (edible flower stalks).



Elephant garlic is a bit of a misnomer—the giant garlic-like cloves are actually leeks. What you get in size, you lose in flavor (it's very mild) and storage ability (it has next to none).



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NORTHERN CALIFORNIA

Your CHECKLIST

PLANT

For indoor holiday blooms, pot up amaryllis bulbs to display near a sunny window. Keep at least a third of the bulb above the soil level in the pot, and water lightly but consistently.

Continue planting seedlings of cool-season veggies such as cabbage, chard, kale, and spinach. Sow seeds of carrots and parsnips every two weeks for continuous harvest.

Plant a cover crop in an unused garden bed to keep weeds down and enrich the soil. Turn the green crop into the soil several weeks before spring planting so it decomposes fully.

Set leeks in rich, well-draining soil in a sunny garden spot. Space seedlings 2 to 4 inches apart; as they grow, mound the soil up to the first leaf joint on the stalk to keep its flesh pale and tender. Keep the plants well watered. Our favorite varieties include 'Giant Musselburgh', 'Lancelot', and 'Shelton'.

HARVEST

Pick the outer leaves of chard and kale by holding the stalk in one hand and pulling the leaf down for a clean break.

Harvest all frost-tender edibles such as late-bearing blackberries, jicama, sweet potatoes, and any remaining tomatoes. Also pick all warm-season herbs such as basil, mint, sage, shiso, and tarragon to use fresh or preserve.



"A cascade of recirculating water adds to the sense of calm while letting light through."

JOHANNA SILVER, SENIOR GARDEN EDITOR

MAINTAIN

Replace spent annuals with Iceland poppies in an area with full sun. Flowers in the 'Champagne Bubbles' mix come in yellow, pale pink, white, and orange. To select from plant starts at the nursery, check the flower buds for a hint of the hue.

Cut back the stalks of cannas as the leaves turn brown, and move any potted plants out of sight until next spring.

Protect tender plants (such as avocado, bougainvillea, citrus, and succulents) from frost damage by watering well when a freeze is predicted and tenting with frost blankets. Move small potted plants into sheltered locations under the protection of a tree or along the south-facing side of the house.

Remove dead or diseased limbs from trees and shrubs. Also eliminate branches that cross other limbs or that rub against the sides of the house.



JOSHUA MCCULLOUGH/PHYTOPHOTO

IDEA WE LOVE

Quieting down

Landscape designer Laura M. Crockett embraces minimalism during the colder months in her Hillsboro, Oregon, garden. The yard's showpiece is a 4-foot-tall deciduous dwarf Chinese elm (*Ulmus parvifolia* 'Seiju'), a tough and drought-tolerant tree that's planted amid barefoot-friendly gravel and behind a piece of driftwood. Next to it, a recirculating water feature made from a panel of recycled glass set into a stained concrete wall creates privacy and subtle entertainment when the rest of the garden has gone to sleep.

Learn what to plant when with our year-round checklists: ***sunset.com/checklists.***

Reported by **LAUREN DUNEC HOANG & KIMBERLY GOMES**

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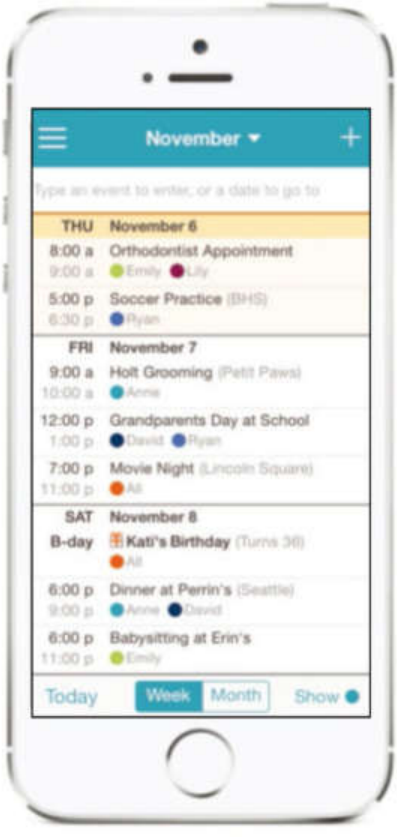
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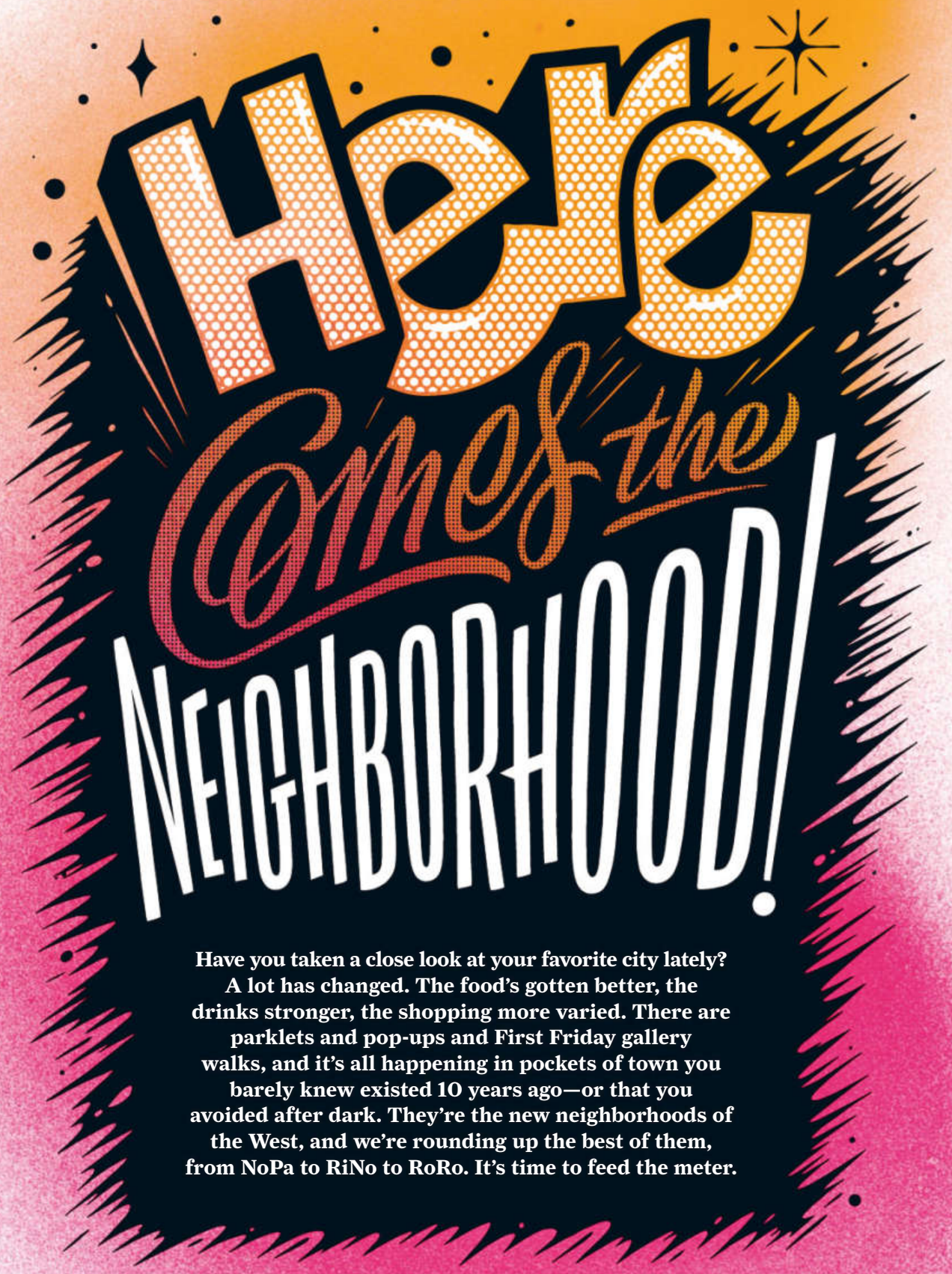
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DOWNTOWN SALT LAKE CITY / PORTLAND'S CENTRAL EASTSIDE / SAN DIEGO'S EAST VILLAGE / SANTA BARBARA'S FUNK ZONE / SAN FRANCISCO'S NOPA / OAKLAND'S TEMESCAL



Have you taken a close look at your favorite city lately? A lot has changed. The food's gotten better, the drinks stronger, the shopping more varied. There are parklets and pop-ups and First Friday gallery walks, and it's all happening in pockets of town you barely knew existed 10 years ago—or that you avoided after dark. They're the new neighborhoods of the West, and we're rounding up the best of them, from NoPa to RiNo to RoRo. It's time to feed the meter.

L.A.'S ARTS DISTRICT / DENVER'S RINO / SEATTLE'S PIONEER SQUARE / MIDTOWN SACRAMENTO / PHOENIX'S ROOSEVELT ROW / DOWNTOWN LAS VEGAS

Salt Lake City

DOWNTOWN

After years away, one native daughter returns to discover a city finding its soul. Who says you can never go home again? *By Lisa Trottier*

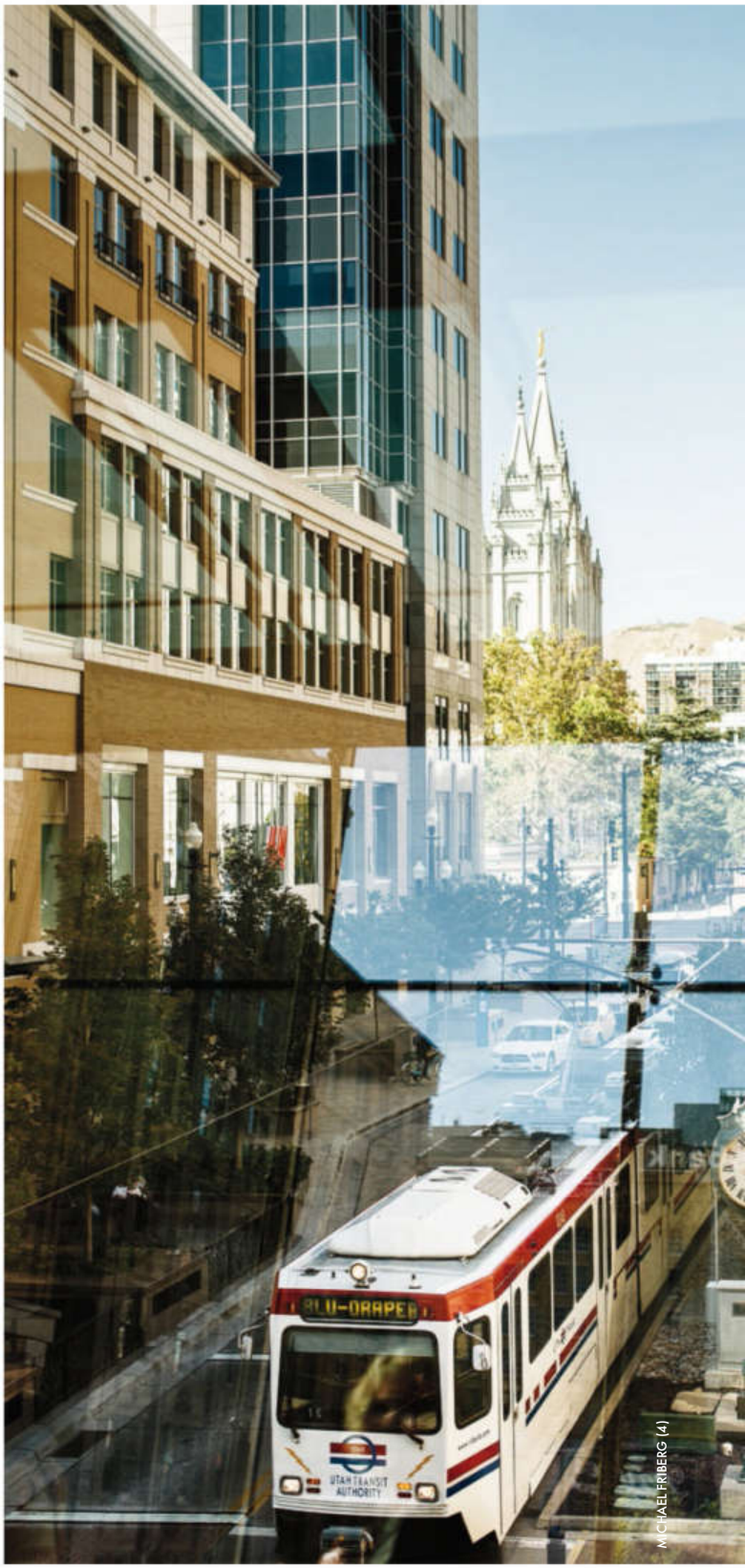
I DIDN'T GROW UP in downtown Salt Lake City. No one did, really.

By the time I was a kid in the 1970s, it had become a hollowed-out place my family of eight would dive-bomb into, *Brady Bunch*–style, in our wood-paneled station wagon, only to scoot as quickly as possible behind the walls of Temple Square. In our dresses and pressed white shirts, we'd listen to the organ in the tabernacle, then walk up the ramp in the visitor center to see the statue of Jesus surrounded by a domed mural of outer space. It looked to me like the perfect place to stage a reenactment of the opening sequence of *Star Wars*.

Some days, we'd venture far enough to see the statue of Brigham Young, his back to the temple, hand outstretched toward Zions First National Bank, as skeptics liked to snicker. On a good day, we'd make it the half-block to the Lion House, where Young put up a dozen of his 55 wives, but which I knew mostly as the restaurant that would keep bringing you hot buttered rolls and root beer until you reached nirvana.

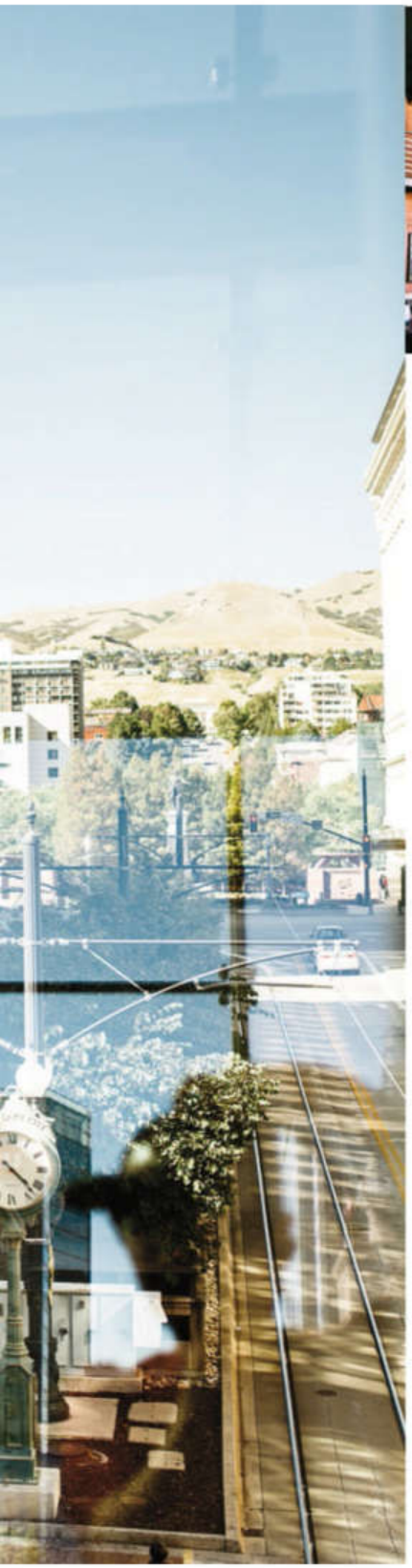
The streets of downtown are wide enough for a team of oxen pulling a wagon to flip a U-turn, as was ordered from day one. But in my mind, they weren't just wide; they were a vast gully between *us* and *them*. Standing on the corner of Temple Square, I'd catch glimpses down Main Street, where sketchy-looking people ducked into sketchy-looking bars that required a sketchy-sounding "membership card" to enter.

In 1980, Crossroads Plaza opened right across the street from the temple, considered scandalously close in some circles. And there, in my teenage years, I went gleefully to ride the escalators in an endless pilgrimage from Orange Julius to Sam Goody to Nordstrom. Inside, it was all Bananarama cassettes and free Clinique samples. Outside, Crossroads was a concrete bunker, designed to deflect the holier-than-thou vibes from across the way.



MICHAEL FRIBERG (4)

Previous page lettering by ERIK MARINOVICH / *Illustrations by* JON ADAMS









Clockwise from left: The light rail near Temple Square; Church & State; Bar-X; one of SLC's 25 bike-share stations.

I showed up on this block during a recent visit home and was shocked at how much the old us-versus-them paradigm had faded. City Creek Center, a massive, sparkling development that gobbled up Crossroads, is run through with an open-air esplanade that ends right at the crosswalk to Temple Square. It's a warm embrace that reflects reality: Looking to re-energize its base of operations, the church backed City Creek.

All around, condos were going up, up, up. I brushed past a pod of guys on foot who looked like they'd gotten lost on their way home from a San Francisco start-up. The streets were alive with people ... walking. And biking!

On the corner of Main and 100 South, I swiped my credit card in exchange for a grass green city-share bicycle. I pedaled it down Main Street, passing platform after platform thronged with people waiting for the streetcar. I shot east past a century-old brick car dealership that now holds Under Current, a bar known for its spot-on classic cocktails (no membership required), then past Church & State, a former chapel turned business incubator where young intense types with big ideas huddle around laptops trying to make the world better.

Back on Main, I pulled over and saw a crane lifting beams into place on the Eccles Theater, which will host traveling Broadway shows starting next fall. A bit too late to catch *The Book of Mormon*'s current pass through town. On its opening night in Salt Lake, the very first scene—a missionary in a bright white shirt ringing a doorbell—threw the house into a cathartic fit of laughter and applause so long that the flummoxed cast didn't know when to start singing. They just stood there, waiting.



SLEEP
Hotel Monaco
monaco-saltlakecity.com.

EAT
Current Fish & Oyster Bar
currentfishandoyster.com.

DRINK
Bar-X
(601) 355-2287.

** Signs that your neighborhood is cooler than you*

CENTRAL EASTSIDE

Portland

Close to the river and the clatter of cargo trains, Central Eastside is Portland's new It grid for food and drink obsessives. This way to Eatlandia.



1 LE PIGEON

This is Gabriel Rucker's neighborhood. The James Beard–medaled poster boy of Portland's food scene opened the bistro in 2006, and it's still turning out the city's best dishes, with gutsy animal parts and complex flavor combos like rabbit and eel terrine. *$$$; 738 E. Burnside St.; lepigeon.com.*
You'll have: "Foie gras" anything.

2 OLYMPIA PROVISIONS

You've seen Olympia's garlic-pocked salami hanging in storefronts up and down the coast. But the original OP is much more than cured pork, with a rotating feast of Spanish and Mediterranean small plates and a standout brunch featuring eggs Benedict layered with housemade sweetheart ham. *$$$; 107 S.E. Washington St.; olympiaprovisions.com.*



You'll have: Chef's choice charcuterie board.

3 RUM CLUB

Part tiki bar, part mixology lab, this low-ceilinged cocktail den shakes up an archetypal house daiquiri alongside inventive quaffs, like the Fino Countdown with sherry, Black Strap rum, and winter spices. *720 S.E. Sandy Blvd.; rumclubpdx.com.*



You'll have: A Rum Club Old-Fashioned.

4 KACHKA

Vodka is the star of the show at Kachka's riotous Russian Revolution, infused with horseradish, dill flower, and grassy zubrovka, and served in flights over tables heaped with cured fish and tangy farmer's-cheese dumplings. *$$; 720 S.E. Grand Ave.; kachkapdx.com.*
You'll have: Herring Under a Fur Coat, Russia's version of seven-layer dip.



5 OSO MARKET + BAR

This badass bodega stocks local cheeses and baguettes, but it's also a wine-pairing paradise, mingling the best vintages with Miyagi oyster montaditos



and plates of braised calamari fennel salad. *$$; 726 S.E. Grand; osomarket.com.*
You'll have: The weekend-only "adventure brunch."

6 THE COMMONS BREWERY

There are 60 breweries in Portland proper, but none quite like The Commons, whose shiny new taproom pumps out the finest Belgian-style beers in the Rose City. Start at the top of the chalkboard and work your way down the



list while sampling funky wedges from local cheesemonger Steve Jones. *630 S.E. Belmont St.; commonsbrewery.com.*
You'll have: The Urban Farmhouse ale—fresh, crisp, and available in bottles so you can take one home.

7 BUNK BAR

The indie-rock version of Portland's iconic sandwich shop features a music venue, full bar, and the linchpin pork-belly Cubano. Bonus points for the expanded menu, starring deep-fried "*mole* tots" striped with *queso fresco,* and





THE RIDICULOUSLY TALL BIKE
Ridiculum rotam

Rare descendant of the penny-farthing

EAST VILLAGE

San Diego

In a city swimming in craft beer, one neighborhood sets itself apart. Meet the perfect six-pack.



KNOTTY BARREL
Alpine "Nelson"
Lots of brews to choose from at this gastropub, but the Nelson, bright and lively, is like a SoCal summer day in a glass.



MONKEY PAW BREWING CO.
Bonobos
Citrusy, refreshing, but beware: At 7.9 percent ABV, this pale ale doesn't monkey around.

PORTLAND, 1: CARLY DIAZ; 2: DAVID REAMER; 4: KIRSTEN RUTH SALADOW; 7: JOHN CLARK





the Iceberg—a frosty pint of beer with a shot of frozen margarita floating on top. *$; 1028 S.E. Water Ave.; bunksandwiches.com.*
You'll have: The albacore tuna melt with marinated peppers.

8 JACOBSEN SALT CO.

Ben Jacobsen's pure, flaky crystals, harvested from Oregon's coastline, are ubiquitous in Portland restaurants, scattered over cuts of rare steak, churned into caramel ice cream, and studded



in dark Ecuadorian chocolate. Sample all 16 flavors in the huge tasting room. *Free; 602 S.E. Salmon St.; jacobsensalt.com.*
You'll have: Smoked Ghost Chili salt, perfect for a Bloody Mary.

9 RENATA

The city's newest Italian crush brings a level of service you'd expect at a four-star splurge, marked by pancetta and oregano-flecked bucatini and fresh cheeses wheeled in from the creamery next door. *$$; 626 S.E. Main St.; renatapdx.com.*



You'll have: Tomato-leaf cavatelli.

10 NORANEKO

Portland's newest temple to ramen and late-night drinking. Tuck into a bowl of mushroom broth, noodles, and slow-cooked egg, washed down with a *chuhai* cocktail: a blend of *shochu* and house-made plum soda. *$; 1430 S.E. Water; noranekoramen.com.*
You'll have: Perfectly fried Tori Kara Age.



Santa Barbara

FUNK ZONE



When we first heard of Santa Barbara's Funk Zone, a six-block parcel of art galleries, restaurants, and tasting rooms, we weren't sure what to expect. Cheese shops? James Brown cover bands? "There was resistance to the name," says Ann Addis of Metropulos Fine Foods, an early Funk Zone business. "Some thought it would remind people of the old fish processing plants. Now stores over on State Street say they're in The Funk Zone. I think it's flattering." *funkzone.net.*



STONE BREWING TAP ROOM
Stone IPA
The beer that put San Diego brewing on the map. Still big and brawny with a tight, piney finish.



HALF DOOR BREWING CO.
Colemans Stout
Light, nutty, and low in alcohol. A dead ringer for Guinness.



QUARTYARD
Societe "The Harlot"
Go big! This easy-sipping Belgian-style ale comes in 32-ounce steins. Savor one in the sprawling beer garden/dog park/outdoor music venue.



MISSION BREWERY
Shipwrecked Double IPA
Heavy and hoppy with an intense malt backbone. It's what the sailors drink.

SAN DIEGO: LISA CORSON (6); SANTA BARBARA: THOMAS J. STORY

NOPA

San Francisco

What happens when a neighborhood changes its name—and everything else? *By Chris Colin*

OBJECTIVELY I KNOW the Western Addition as the oddly enduring name for the 500 blocks San Francisco annexed to its western border in the 1850s. I know every show I saw at the Fillmore and the favored angles for shooting Alamo Square's Painted Ladies. I know the civic scars—thousands of Japanese residents displaced during internment, a thriving African American community ripped apart by an ill-advised urban renewal scheme. (Urban removal, some called it.) I know this. But at a personal level, this sprawling, loosely defined part of town has always just meant cats to me.

Fifteen years ago, new in San Francisco, my girlfriend and I used to cat-sit for a colleague of mine. He was older and had a grown-up's Victorian, cavernous and damp, with that newfangled DSL—no modem! We'd feed Clara and Smudge, watch a pretentious documentary, and order Thai, the only food we could find at night. In the morning, we'd eat grits at Eddie's Cafe, a worn corner diner. The neighborhood was gray and wet and empty-seeming.

The cat-sitting days seared a vision of Western Addition in my mind, no matter how much time I spent there subsequently. But you can walk around with outdated software only so long, so for the first time in more than a decade last summer, I bellied up to some Eddie's grits. The mismatched coffee mugs and Giants paraphernalia hadn't changed. Everything else had. The clientele was younger. There was a line. And outside, other lines were forming at all kinds of new restaurants and bars. There were multipage mezcal menus, hipster barbecue joints, and $4 slices of artisanal toast. Once-bleak Divisadero had become a swanky trough for today's active young eaters. It was warm and sunny. My god, I thought, they even fixed up the weather.

SLEEP
The Metro Hotel
metrohotelsf.com.

EAT
Nopa Restaurant
nopasf.com.

DRINK
La Urbana
laurbanasf.com.

SHOP
The Perish Trust
theperishtrust.com.



JEN SISKA (5)







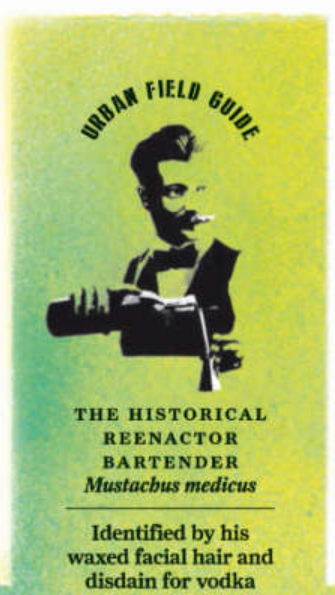
Clockwise from left: New-look NoPa; The Perish Trust; Bi-Rite ice cream; La Urbana's twist on modern Mexican cuisine; bike art at Rare Device.

I roamed this strange new neighborhood all day. A knocking sound followed me across Fulton, down Broderick. On nearly every block, someone was hammering. I saw Irishmen putting a new roof on a home. Every old Victorian had the look of being next in line.

That girlfriend long ago became my wife, and at night we roamed together. Across McAllister, up Webster. We drank cheap whiskey during a soundcheck at the old Boom Boom Room. We drank martinis with smoked olive juice at The Progress, stylish and hangarlike. We were on a theme date, and the theme was everything changes.

Renaming working-class neighborhoods with trendy new acronyms seldom plays well, but once people started saying "NoPa"—north of the Panhandle—the toothpaste never really went back in the tube. It didn't hurt that one of the pioneering new restaurants took the same name. I walled off my umbrage and we met some friends at Nopa for dinner. A handsome waiter delivered us wood-baked butter beans, and grilled broccoli with anchovy. It was magnificent.

Beside us sat a young couple, coltish and exuberant, the very fact of a restaurant still exciting. I felt a thrill for them. I pictured them 15 years from now, still together, taking an evening stroll. Up and down they'd roam, thinking everything changes, remembering when people called this NoPa.



OAKLAND

TEMESCAL

This neighborhood within a neighborhood is packed tight with boutiques and shop owners who covet one another's goods. Listen in on the alley chat.



"Designer Ali Golden's shop is minimalist with a focus on the classics. I'm a big fan of her Reversible Bag. So easy to wear, and makes a great gift."

Jeremy Smith
Co-owner, Standard & Strange

Ali Golden
Owner, Ali Golden

"Minds Eye Vintage has a crazy selection of '60s and '70s Levi's. Some are painted or embroidered; others, you can tell, have been self-distressed. I buy all my denim there."





"Never know what you'll find at Marisa Mason's jewelry workshop. Like these naturally dyed Peruvian rugs that are rich in color, handwoven, and totally different."

Sarah Rainey
Minds Eye Vintage

Marisa Haskell
Marisa Mason

"Esqueleto has an amazing collection of jewelry, fossils, home goods, textiles. I'm constantly checking out Michele Quan's painted ceramic bells for my collection."



OAKLAND: E. SPENCER TOY (8); PIZZA: PAIGE GREEN

ARTS DISTRICT

Los Angeles

Nobody walks in Los Angeles. It's one of the few stereotypes about the city that's true. The one exception: downtown's Arts District, a seven-block fun zone of hot restaurants, cool boutiques, and the city's best murals. Park near East Third Street and Traction Avenue and follow us.

NOON

EAT SOME PIE

Lunch spots here are low-key, but only **The Pie Hole** proudly serves as a de facto fueling station. Start with the savory specialties like mac 'n' cheese and chicken 'n' cornbread potpies, and don't even try walking out the door without sampling a slice of Earl Grey pie. *$; 714 Traction Ave.; thepieholela.com.*



1 P.M.

SHOP, SHOP, SHOP

The boutiques on East Third Street cater to the kind of high-style city folk the neighborhood has been attracting lately. **Apolis** traffics in eco-conscious menswear (linen suits from Portugal; fair-wage totes from Bangladesh), while **Poketo** sells everything from planters to Salvador Dalí–inspired dioramas for kids. Two doors down, **Alchemy Works** is part gallery, part retail space, with a nook carved out for that golden standard of urban accessories: Warby Parker glasses. *Apolis: 806 E. Third St.; apolisglobal.com. Poketo: 820 E. Third; poketo.com. Alchemy Works: 826 E. Third; alchemyworks.us.*

2 P.M.

GET WOOED

You'll sidestep construction sites to get to **Woo Souvenir Shop**. Local fashion designer Staci Woo added the clothing boutique in 2013, and it's an oasis of bohemian chic and surfer-chick style. Channel your inner Stevie Nicks and splurge on one of the soft rayon maxi dresses. *209 S. Garey St.; ilovewoo.com.*

2:30 P.M.

TAKE A COFFEE BREAK

You'll find SoCal's first Stumptown outpost here, as well as a Blue Bottle cafe. But if you want a truly local caffeine fix, look no further than the no-nonsense espresso at **Blacktop Coffee**, run by one of the cofounders of L.A.'s late, great Handsome Coffee. *$; 826 E. Third; blacktop.la.*





"Crimson Horticultural Rarities displays beautiful cactus and succulents. And I love the pottery, especially Peter St. Lawrence's hanging white deco planter."

Lauren Wolf
Esqueleto

Lonna Lopez & Allison Futeral
Crimson Horticultural Rarities

"We are strung on the rooibos iced tea from The CRO Cafe, the little coffeehouse across the alley. Light, refreshing, and free of caffeine."





"The pies at Pizzaiolo are legendary. I like to sneak away to their sunny patio whenever I can. I'll get a housemade herb-infused tonic and a wood-oven pizza."

Luigi Oldani
The CRO Cafe

Charlie Hallowell
Pizzaiolo

"I couldn't live without my weekly straight-razor shave at Temescal Alley Barber Shop, surrounded by men, listening to great music, with a whiskey!"





"Homestead Apothecary looks like a place that would sell snake oil. They always have a tincture or some herbal blend that's tailored to what I need."

Rob Wharton
Temescal Alley Barber Shop

URBAN FIELD GUIDE



THE AIR-PLANT ACCESSORIZER
Aeris plantis wearis

Highly evolved subspecies of succulent hobbyist

Denver

RiNo



How do you know you've reached the Mile High's hottest neighborhood? Look for the RiNo Rhino. RiNo as in Denver's booming River North Art District. And Rhino as in sculptor Mike Whiting's 10-foot-tall, 12,000-pound steel ungulate, which points the way to the dozens of warehouses turned art studios and galleries strung along Larimer and Walnut Streets. *rivernorthart.com.*

3 P.M. **SEE THE WRITING ON THE WALL**

Nearly two dozen murals color the neighborhood's walls. See them all on **LA Art Tours**' guided romp, led by members of the city's thriving graffiti scene. *$12; laart tours.com/graffititour.*







5:30 P.M. **HOP TO HAPPY HOUR**

You're past the halfway point—celebrate at downtown's best beer joint, **Angel City Brewery**. The sampling flight's the way to go, but for a quick rinse, pull a pint of Social IPA, an ale with big hop flavor and low alcohol ... because your car is around here somewhere. *216 Alameda St.; angelcitybrewery.com.*

7 P.M. **DO DINNER RIGHT**

Popular husband- and wife-run restaurant **Bestia** serves the holy trinity of Italian cooking with house-cured salumi, perfectly charred thin-crust pizza, and rustic pastas like the hand-rolled tagliatelle with speck and pork ragù. Get all three, you've earned it! *$$$; 2121 E. Seventh Place; bestiala.com.*



LOS ANGELES, FROM RIGHT: MARY COSTA; JESSICA SAMPLE (3); DENVER: CARMEL ZUCKER

Seattle

PIONEER SQUARE

After the 2008 recession, Pioneer Square looked like a hood gone bad: empty streets, boarded-up buildings. Today it's a shopper's delight, home to the city's top gifts.

1 1940S BAUER POTTERY PITCHER
Laguna Pottery

Laguna is the mother lode of American ceramics, with a collection that spans from Arts and Crafts to California modern. This long-lipped Saturn Pitcher looks stunning, considering it's about 20 years older than the Space Needle. *$150; lagunapottery.com.*

2 SEASONAL BOUQUET
The London Plane

You pick a price, owner Katherine Anderson picks the flowers: chrysanthemums, American bittersweet, rose hips, and bay leaves. Some from her own Snoqualmie Valley farm. All tightly curated and loosely arranged. *From $10; thelondonplaneseattle.com.*

3 WOOL BALL CAP
Ebbets Field Flannels

Baseball players sported flannel way before Seattle's grunge rockers claimed the fabric, a fact not lost on the folks at Ebbets, makers of handcrafted tees, jerseys, and caps like this super-soft 1955 Seattle Rainiers replica. *$44; ebbets.com.*

4 LEATHER HANDBAG
Velouria

Handcrafted with tanned leather by locally based Ferdinand's, and doubles as a grocery bag with a removable wood base for added support. Which you'll need to haul all the made-in-Seattle jewelry and denim tunics you're going to want to take home from here. *$353; shopvelouria.com.*

5 JAMAICAN HOT COCOA MIX
Intrigue Chocolate Co.

Seattleites don't use umbrellas. Instead, they drink hot cocoa. The mix at this chocolate emporium is made with nutmeg, vanilla bean, habanero chile, and a pinch of sea salt. *$12; intriguechocolate.com.*

6 ESSENTIAL APOTHECARY ALCHEMIST HYDRATE SPRAY
E. Smith Mercantile

Don't wait for a Seattle downpour to hydrate your skin. This refreshing spritz, made with rose geranium, frankincense, and sandalwood, leaves your face, hair, your very soul feeling young and balanced. *$34; esmithmercantile.com.*

7 VINTAGE CHILDREN'S BOOK
The Globe Bookstore

In the city that spawned Amazon, it's still possible to celebrate the indie bookmonger. This tiny shop specializes in used and out-of-print titles, with a particular obsession for Nancy Drew and the Hardy Boys. Take one to the cozy reading nook. *218 First Ave. S.; (206) 682-6882.*

8 NINE SWANS SEASONAL BLEND
Elm Coffee Roasters

Light-roasted on-site and sourced from the best micro lots in Africa and South America. Crack a book; you're not sleeping anytime soon. *$18/12-oz. bag; elmcoffeeroasters.com.*

9 LAVENDER SACHETS
Drygoods Design

The lavender was picked on Vashon Island. The threads were plucked from Britain's Liberty of London—one of the oldest fabric houses in the world. Congratulations, you just knocked off the perfect holiday gift. *$25/3; drygoodsdesignonline.com.*

Sacramento

MIDTOWN

As a three-time NBA All-Star, Kevin Johnson was a wiz at passing the ball. Now, as a second-term mayor of California's capital, we asked him to dish up the goods on his favorite hometown neighborhood.



SEATTLE: JEFFERY CROSS (9); BOUQUET: BELATHÉE PHOTOGRAPHY; SACRAMENTO: CARLOS ELIASON



What was Midtown like growing up?

No one said, "Hey, let's go to Midtown." There was Sutter's Fort, and as kids we'd take field trips there. Then in the '70s, The Old Spaghetti Factory opened, but mostly it was like the rest of Sacramento: a government town that shut down at 5 o'clock.

And now?

It's the pulse of the city. Everything you want is within a two- or three-block radius. You've got some of the best restaurants in the region, especially around 20th Street: Zocalo, The Press, the LowBrau Bierhall, and Mulvaneys B&L, which makes a great pork chop. One of my favorites in the world.

Best time to hit the neighborhood?

I'd think about coming for our 2nd Saturday Art Walk, from 5:30 to 9 p.m. the second Saturday of every month. You're going to get 20,000 people flooding into Midtown for all the art galleries, tattoo parlors, music, and special events. You get the feeling that Sacramento is finally growing up.



PHOENIX

ROOSEVELT ROW

URBAN FIELD GUIDE

THE LATTE FOAM FRESCO
Lactos artistus

Abundant in fair-trade single-source habitats

A walkable strip of galleries and cafes in the middle of Phoenix sprawl? No, it's not a mirage. The locals call it RoRo, and the best time to see it is during the First Friday art walk.



1 CARLY'S BISTRO

Catch the light rail to Roosevelt St./Central Ave. for a stop at Carly's Bistro, where a new exhibit launches every First Friday. Then stake a claim on the patio to sip sangria and "voyeur the street," suggests owner Carla Wade Logan. "It's a fun place to catch the overall vibe of the event." *$; 128 E. Roosevelt St.; carlysbistro.com.*

2 MONORCHID

The focus at this warehouse gallery is contemporary art from locals like former figure skater Jon Wassom. But don't miss what's on the outside walls. The mural of soaring birds may be the best spot on the Row to snap your Instagram winner. *214 E. Roosevelt; monorchid.com.*

3 HALT GALLERY

"Galleries can feel intimidating, but a shipping container is very approachable," says Halt Gallery's Julia Bruck. See what she means in the trio of container galleries around Third Street. Blood sugar running low? Check out the food trucks across the street, dishing out everything from quesadillas to candy apples. *408 E. Roosevelt; haltgallery.com.*

4 MODIFIED ARTS GALLERY

Kimber Lanning is one of many RoRo pioneers with multihyphenate careers (gallerist-activist-small-business owner). This month, her Modified Arts gallery features Jonathan Howard's moody cityscapes—an apt look at urban change. *407 E. Roosevelt; modifiedarts.org.*

5 EYE LOUNGE GALLERY

The artist-run collective showcases solo shows, like Keith Laber's gender-fluid sculptures, which are kind of like Georgia O'Keeffe's paintings rendered in steel and stone. *419 E. Roosevelt; eyelounge.com.*

6 MADE ART BOUTIQUE

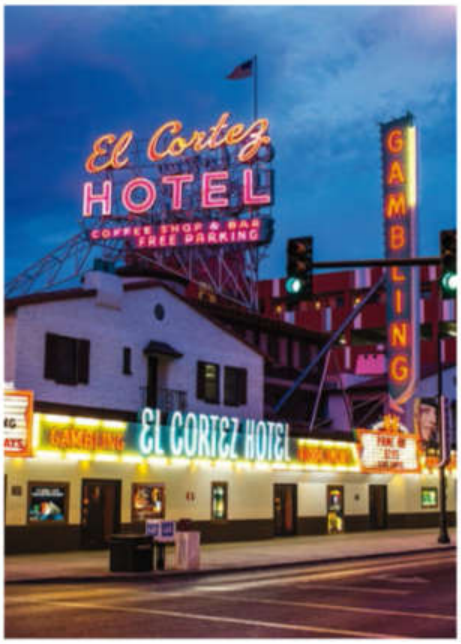
Next door, this boutique hawks goods from local artists, including a T-shirt from Sebastien Millon that features a grinning cartoon bear holding its own bleeding heart in an "I ♥ Phoenix" logo. *922 N. Fifth St.; madephx.com.*

DOWNTOWN Las Vegas

Downtown Vegas was where you went when the Strip had you on the ropes and you needed to find a pawn shop quick. But a comeback is under way, thanks to a $350 million renewal project that's transforming 60 gritty acres into a cool-kid playground. Here are 24 hours done right. *By Mickey Rapkin*

NOON Lunch at **Carson Kitchen** telegraphs downtown's ambition, with bacon jam and deviled eggs topped with pancetta and caviar. I try to pace myself, then devour the chicken sandwich, which tastes like high-end Chick-fil-A without the pesky politics. *$$; carsonkitchen.com.*

1:05 P.M. Head to the revamped **El Cortez Hotel & Casino**—recently added to the National Register of Historic Places—where a handful of vintage slot machines still hang tough. Lose 20 bucks in four minutes, but leave feeling like a winner. *elcortezhotelcasino.com.*





2 P.M. Fuhgettaboutit! Hit **The Mob Museum** for a history of organized crime and see the courtroom where, in the early 1950s, the Kefauver Committee convened to investigate the mafia's role in everything from gambling to (yes) the parsley trade. *themobmuseum.org.*

4:32 P.M. Stroll the **Neon Museum Boneyard**—a retirement home for Las Vegas's iconic signage. Stare at the unplugged marquee of Moulin Rouge, the first racially integrated casino in Sin City. Says museum docent Ian Zeitzer of downtown's evolution: "The only constant in Vegas is change." *neonmuseum.org.*





5:30 P.M. The bootleggers had a catchphrase: "Give the people what they want!" Downtown Vegas obliges. For the perfect early evening snack, I indulge in deep-fried pork jerky at **Le Thai**, a sliver of a restaurant sandwiched between a piano bar and who cares ... this jerky is delicious! *$; lethaivegas.com.*

THOMAS J. STORY (7)



7:28 P.M.

Cab to **The Smith Center for the Performing Arts** to catch a power trio play rock versions of Rat Pack classics. Ever wonder what a Jimi Hendrix cover of "Mr. Bojangles" sounds like? You're in luck. *thesmithcenter.com.*



10 P.M.

A cocktail-bar crawl awaits at Fremont Street. I enter **Downtown Cocktail Room**, where drinks are rated from 1 (user-friendly) to 5 (brace yourself). I go with Ahab's Torment, described as "a Moby Dick of a drink that befits 'a grand ungodly, godlike man' …" *downtowncocktailroom.com.*





11:05 P.M.

…which is how I'm feeling at **The Griffin**, where the drinks are strong and the vibe is hunting-lodge cool. Warm myself in front of the fireplace. *(702) 382-0577.*

11:46 P.M.

It's always Shark Week at **Golden Nugget Casino**, home to sandbar, tiger, and zebra sharks that zip around a 200,000-gallon tank. Press my face to the glass and suddenly feel like bait. *goldennugget.com.*

1:45 A.M.

The night is still young! At **Commonwealth**, I endure the Sherlock Holmes bit to get into The Laundry Room, a six-stool, reservations-only speakeasy decorated like an old-time saloon. The bartender deals me a mean Scofflaw. I hit…keep hitting. *commonwealthlv.com.*

10 A.M.

After attempting to break world record for most snooze button presses, walk to **EAT** for the famous shrimp and grits, then make my way to The Beat Coffeehouse & Records for cold-brew coffee and vinyl shopping. *EAT: $; eatdtlv.com. Beat: thebeatlv.com.*



NOON

I embrace the cheesy and step into **Binion's Gambling Hall** to have my picture taken next to a stack of $1 million in cash. The 5x7 glossy is free. And yes, it's corny, but what happens in Vegas…*www.binions.com.*



URBAN FIELD GUIDE

THE LINE TO NOWHERE

Expectus neurosis

Unexplained formation outside a cool, new place that may or may not exist



the Relaxed THANKSGIVING





YOUR HOSTS

For the couple behind Healdsburg food destination Shed, Doug Lipton and Cindy Daniel, the holiday is all about the local harvest and friends pitching in.

by ELAINE JOHNSON | PHOTOGRAPHS *by* THOMAS J. STORY



THE PREP

Before the big meal, Lipton and Daniel harvest from their farm in Healdsburg, California, including branches and produce for a side table; blueberry sprigs (top right) for the dinner table; and chicories and other vegetables (right and bottom right) for appetizers and salad.







AS MIST SETTLES OVER VINES and orchards, Doug Lipton pops open a few dozen oysters and uncorks a bottle of Champagne on the patio. His wife, Cindy Daniel, assembles a platter of vegetables that she and their guests have just picked from the garden. And at an outdoor fireplace, friend and Bay Area food entrepreneur Angelo Garro tells jokes as he keeps an eye on a wild turkey turning on a spit. At HomeFarm, as Lipton and Daniel call their place in Healdsburg, California, the feast is about to begin—as soon as they can herd everyone to the table.

"Thanksgiving here is always a big production but really collaborative," says Daniel. "There's a good amount of energy ... and a touch of chaos." Today's group is a manageable dozen, but the gathering often swells to 20, including the couple's two sons. Some guests bring finished dishes; others help Daniel harvest or cook. "Even when I've planned really well, there's always something that has to be done at the last minute."

This same relaxed spirit of coming together over food and farming inspired Daniel and Lipton to open Healdsburg Shed two years ago. The James Beard Award–winning space includes a cafe with seasonal food; a market hall with everything from freshly ground cornmeal to beekeeping supplies; workshops on topics such as native gardening; and musical performances. It's usually thronged with visitors.

The couple's shared vision goes back to their college days at the University of Colorado, when she, an aspiring dancer, first spied him, a jazz guitarist, shoveling compost into a wheelbarrow from the trunk of his grandmother's Impala. In the three decades since, Lipton has worked as an environmental scientist, while Daniel has run a yoga studio and a retail shop, and done a range of things related to food, including founding a school garden and leading a lecture series on sustainability. Meanwhile, the couple transformed HomeFarm from a hayfield into a farm that supplies Shed with produce, flowers, and olive oil—and puts dinner on their own table.

Their Thanksgiving meal is all about the Northern California harvest, though with a few nods to Louisiana, where Lipton has family and Daniel was raised. "There are things I do the way my mother did, like cornbread and giblet gravy," says Daniel. "But I'm very influenced by the cooking that has come out of the Bay Area—letting the ingredients tell the story."

The day's cooks descend on the French farmhouse–style kitchen, and soon they're immersed in a flurry of gravy whisking, salad tossing, and turkey carving (which includes both Garro's spit-roasted turkey and another one Daniel cooked indoors). Eventually, the food makes its way to the buffet. Blues musician Charlie Musselwhite heaps an ambitious portion on his plate, making a big pocket for the gravy. "No mercy shall be shown," he declares.

As everyone finds a seat, Lipton and Daniel's son Henri Lipton reads a poem, a Thanksgiving tradition at their house. This year, it's Wallace Stevens's "In the Clear Season of Grapes": "When I think of our lands, I think of the house ... And the table that holds a platter of pears ..."

Its rolling cadences about bounty and gratitude set the tone for the day. The meal "is not about perfection," Daniel says. "It's about being present, enjoying one another, and finding ease."

The MENU

APPETIZERS

Oysters with Verjus Mignonette*

Wine: Larmandier-Bernier "Longitude" Champagne

Garden Vegetable Platter with Roasted Beet Hummus*

Quince Shrub and Cocktail*

Olives, crackers, roasted nuts, and assorted salumi

DINNER

Chicory Salad with Persimmons, Pomegranates, and Walnuts*

Dry-Cured Roasted Turkey with Herb Butter*

Roasted Turkey Gravy*

Buttermilk Cornbread Stuffing*

Spiced Pickled Quinces*

Mashed Sweet Potatoes*

Mashed potatoes

Cranberry sauce

Wines: DuMol and Copain Trousseau Pinot Noirs; Radio-Coteau Platt Riesling

DESSERT

Poached Pears in Muscat Wine*

* *SEE RECIPES*











THE PARTY

Clockwise from above: The appetizer spread; Angelo Garro slices homemade salumi while Lipton sets out picholine olives grown on the farm; guest Naomi Mcleod and her son, Eli; the rotisserie fireplace; Daniel dunking vegetables in freshly pressed olive oil, with son Henri Lipton to her right plus friends Katina Knapp and Charlie Musselwhite.







THE FEAST

Northern California harvest meets Louisiana traditions in the meal of (clockwise from bottom) locally sourced roast turkey with gravy; chicory salad with Fuyu persimmons and pomegranates; sweet potatoes with pecans; mashed potatoes; pickled quinces; cranberry sauce; and cornbread stuffing made from freshly ground cornmeal.

VERJUS MIGNONETTE *for* OYSTERS

MAKES ¾ CUP (ENOUGH FOR 4 DOZEN OYSTERS) 15 MINUTES

Lipton shucks local Hog Island oysters to order for guests, serving them with this bright sauce and a French Champagne like Larmandier-Bernier "Longitude." If you don't want to shuck oysters yourself, order them on the half-shell from a fish market. In a small bowl, combine 1/2 cup *each* **verjus*** and **Champagne vinegar**, 1/4 cup minced **shallots**, and 1/2 tsp. cracked **pepper**.

* *Verjus is juice pressed from unripe grapes, and its mild acidity makes it easy to pair with wine. Find at well-stocked grocery stores and sweetwatercellars.com.*

PER TBSP. 19 Cal., 0.5% (0.1 Cal.) from fat; 0.1 g protein; 0.1 g fat (0 g sat.); 1.3 g carbo (0 g fiber); 0.4 mg sodium; 0 mg chol. GF/LC/LS

GARDEN VEGETABLE PLATTER

SERVES 10 TO 12 40 MINUTES, PLUS 1 HOUR TO ICE

For color, Lipton and Daniel like to keep a little of the tops on their homegrown vegetables. They serve them with Roasted Beet Hummus (recipe at right) and freshly pressed olive oil *(olio nuovo)*. Cut 12 small **rainbow carrots** in half lengthwise. Trim ends and tough outer leaves from 3 small **fennel** bulbs and cut into slender wedges. Quarter 12 **baby turnips** or cut 6 regular turnips into wedges. Remove all but a few leaves from 2 or 3 bunches **radishes**; swish radishes in water to clean. Crisp vegetables in bowls of **ice water**, about 1 hour. Drain vegetables, arrange on a large platter, and serve with a bowl of **extra-virgin olive oil** for dunking.

PER SERVING 44 Cal., 5% (2 Cal.) from fat; 1.3 g protein; 0.2 g fat (0 g sat.); 10 g carbo (4.6 g fiber); 86 mg sodium; 0 mg chol. GF/LC/LS/VG

ROASTED BEET HUMMUS

SERVES 12 (MAKES 2¼ CUPS) 1½ HOURS

This stunning fuchsia hummus is a favorite on the cafe menu at Shed.

1 medium beet (6 oz.)
1 can (15 oz.) chickpeas (garbanzos), drained, 2 tbsp. liquid reserved
¼ cup tahini (sesame paste)
1 large garlic clove, minced
1 large lemon
About ½ tsp. kosher salt
About ¼ tsp. pepper
About ¼ cup extra-virgin olive oil
Small chervil or parsley sprigs (optional)

1. Preheat oven to 375°. Set beet in a small baking pan with 1/4 in. water and cover tightly with foil. Roast until tender when pierced, 1 to 1 1/4 hours.
2. Let beet cool; peel and quarter. Purée in a food processor until smooth, scraping inside of bowl as needed.
3. To beet, add chickpeas and reserved liquid, tahini, garlic, zest and juice of 1/2 lemon, 1/2 tsp. salt, and 1/4 tsp. pepper; whirl until smooth. Drizzle in 1/4 cup oil, pulsing to combine.
4. Add more lemon juice, salt, pepper, or oil to taste. If hummus is too thick, add a bit of water. Scrape into a bowl and top with chervil sprigs.

MAKE AHEAD *Up to 2 days, chilled.*

PER 3-TBSP. SERVING 103 Cal., 66% (68 Cal.) from fat; 2.5 g protein; 7.8 g fat (1 g sat.); 7 g carbo (1.7 g fiber); 151 mg sodium; 0 mg chol. GF/LC/LS/VG

QUINCE SHRUB AND COCKTAIL

SERVES 24 (MAKES 4 CUPS) 3 HOURS, PLUS 2 HOURS TO CHILL

Shed is famous for its fermentation bar, which serves seasonal shrubs (fruit-based vinegar drinks). If you'd like to make it a cocktail, add a wine-based aperitif (see step 5).

SYRUP
2 cups white wine, such as Chardonnay
2 cups white wine vinegar
3 cups sugar
1 tsp. fine sea salt
1 in. vanilla bean pod, split lengthwise
5 peppercorns
1½ lbs. quinces (2 to 4), peeled, quartered, and cored
½ cup Champagne vinegar
SHRUB OR COCKTAIL
Sparkling water, chilled
Lemon or lime twists
¼ cup Jardesca* or 3 tbsp. Lillet Blanc
Bay leaf (optional)

1. Preheat oven to 350°. Make syrup: In a bowl, whisk wine, white wine vinegar, sugar, and salt until sugar dissolves. Pour into a 9- by 13-in. glass or ceramic baking dish. Scrape seeds from vanilla pod into dish, then add pod and peppercorns.
2. Slice quinces crosswise into 1/4-in. pieces and add to baking dish. Cover with parchment paper cut to fit, then tightly cover with foil. Bake until quinces are tender when pierced, about 2 1/2 hours.
3. Strain syrup into a bowl and let cool; stir in Champagne vinegar. Transfer to a jar or bottle and chill until cold, at least 2 hours; stir before using.
4. For shrub, pour 2 tbsp. syrup into an 8-oz. glass filled with ice. Add sparkling water, stir, and top with a lemon twist.
5. For cocktail, pour 2 tbsp. syrup into a 6-oz. glass filled with ice. Top with 1/4 cup sparkling water and the Jardesca or Lillet Blanc. Tuck in bay leaf and add more sparkling water if you like.

* *Find Jardesca, a wine-based aperitif, at well-stocked bottle shops.*

MAKE AHEAD *Through step 3, up to 1 month, chilled.*

SHRUB, PER SERVING 111 Cal., 0% (0.2 Cal.) from fat; 0.1 g protein; 0 g fat; 29 g carbo (0.3 g fiber); 65 mg sodium; 0 mg chol. GF/LC/LS/VG

COCKTAIL, PER SERVING 141 Cal., 0% (0.2 Cal.) from fat; 0.1 g protein; 0 g fat; 29 g carbo (0.3 g fiber); 65 mg sodium; 0 mg chol.

CHICORY SALAD *with* PERSIMMONS, POMEGRANATES, *and* WALNUTS

SERVES 12 TO 14 (MAKES 5 QTS.)
45 MINUTES

Fruits, nuts, Fuyu persimmons, and two kinds of chicory (frisée and radicchio) go into Lipton and Daniel's generous but light salad. Toss it at the last minute so it stays crisp.

VINAIGRETTE

⅓ cup finely chopped shallots
¼ cup Banyuls* or sherry vinegar
About ¾ tsp. kosher salt, divided
About ½ tsp. pepper
⅔ cup extra-virgin olive oil

SALAD

1¼ lbs. (5 small heads) frisée, dark green parts saved for another use, light parts torn into bite-size pieces
⅔ lb. radicchio (1 medium head), end trimmed, torn into bite-size pieces
4 firm-ripe Fuyu persimmons, peeled, cored, and sliced into wedges
2 cups pomegranate seeds (from 1 large pomegranate)
1 cup toasted walnut pieces*

1. Make vinaigrette: Put shallots and vinegar in a bowl with ¼ tsp. salt and let sit 20 minutes to 1 hour. Add ½ tsp. *each* salt and pepper; whisk in oil.
2. Put frisée, radicchio, persimmons, pomegranate, and walnuts in a large bowl. Toss with as much dressing as you like (you may have some left over) and add salt and pepper to taste.

** Find slightly sweet, complex French Banyuls vinegar, made from Grenache wine grapes and aged in oak, at igourmet.com ($16/500 ml.). Toast walnuts in a 350° oven until golden, 10 minutes.*

MAKE AHEAD *The salad components, chilled separately up to 1 day.*

PER SERVING 229 Cal., 64% (147 Cal.) from fat; 2.7 g protein; 17 g fat (2.1 g sat.); 21 g carbo (3.9 g fiber); 100 mg sodium; 0 mg chol. GF/LC/LS/VG

DRY-CURED ROASTED TURKEY *with* HERB BUTTER

SERVES 12, WITH LEFTOVERS
5 HOURS, PLUS 2 DAYS TO CURE

Rubbing turkey with salt 2 days before roasting seasons it well without the messiness of a brine, and a flavorful herb butter adds juiciness. Daniel likes the free-range turkeys from Northern California BN Ranch *(eatlikeitmatters.com);* for another sustainably raised choice, see page 96. For wines that pair well with turkey, she pours local Pinot Noirs from DuMol and Copain Trousseau and the dry Radio-Coteau Platt Riesling.

1 turkey (16 to 18 lbs.), thawed if frozen
¼ cup plus ½ tsp. kosher salt
½ cup unsalted butter, softened, plus ¼ cup melted unsalted butter
1 tbsp. *each* chopped fresh thyme and sage leaves, plus 4 large sprigs *each*
1½ tsp. pepper, divided
1 large carrot, cut into 1-in. chunks
1 stalk celery, cut into 1-in. chunks
1 large onion, cut into eighths
Sprays of herbs, such as bay, sage, or rosemary, and crabapples (optional)

1. Two days ahead, discard lumps of fat and the metal or plastic leg truss, if any, from turkey. Rinse turkey and pat dry. Reserve neck and giblets (but not liver), chilled, for Roasted Turkey Gravy (recipe on page 80). Set turkey on a rimmed baking sheet. Slide hands under breast skin as far as you can go to loosen it. Turn turkey breast down and slide hands under thigh skin to loosen. Rub ¼ cup salt under breast and thigh skin and inside cavities. Turn turkey breast up. Cover loosely with plastic wrap and chill 1 day.
2. The next day, turn turkey over and drain any liquid from pan. Cover again, this time with 2 clean kitchen towels, and chill 1 day.
3. Two hours before roasting, remove turkey from refrigerator and pat dry.
4. Preheat oven to 400° with a rack set in lower third. Combine softened butter with chopped thyme and sage; season with ½ tsp. *each* salt and pepper.
5. Patting turkey dry as needed, rub two-thirds of herb butter under skin of breast and thighs (access thighs from back), under neck flap, and all over outside of bird. Dollop remaining butter in cavity and add thyme and sage sprigs. Sprinkle outside of turkey with remaining 1 tsp. pepper. Tuck wings under turkey and tie legs together with kitchen twine. Fold neck skin under body and secure with a skewer.
6. Set a V-shaped rack in a large roasting pan and set turkey breast up on rack. Add carrot, celery, and onion to pan. Roast 30 minutes. Reduce oven to 325°, baste turkey with melted butter, and put reserved turkey neck and giblets in pan. Roast, basting every 30 minutes (use pan drippings once butter is gone), until an instant-read thermometer inserted into thickest part of breast to the bone reaches 165°, 2 to 3¼ hours more.
7. Lift rack with turkey and tip juices from cavity into pan. Transfer turkey to a carving board, tent loosely with foil, and let rest in a warm place about 30 minutes. Reserve vegetables, turkey neck and giblets, and pan drippings for gravy.
8. Set turkey on a platter and tuck in sprays of herbs and crabapples.

PER ¼-LB. SERVING WHITE AND DARK MEAT WITH SKIN 195 Cal., 30% (58 Cal.) from fat; 32 g protein; 6.5 g fat (1.9 g sat.); 0 g carbo; 377 mg sodium; 119 mg chol. GF/LC/LS



Clockwise from top near right: Guests toast before the meal at the long table set in the library; Daniel tosses the chicory salad; the dessert spread includes pears poached in Muscat, plus a pumpkin pie from Shed and tangerines grown on the farm; each pear is served in a bowl with crème fraîche and a fragrant rose geranium leaf.









ROASTED TURKEY GRAVY

SERVES 12 TO 15 (MAKES 5 CUPS)
25 MINUTES

Roasted vegetables and drippings from the turkey pan, plus toasted roux for thickening, make for a deeply flavored gravy. The hard-cooked eggs are a touch from Daniel's childhood Thanksgivings in Louisiana.

Pan drippings and vegetables from Dry-Cured Roasted Turkey with Herb Butter (recipe on page 78)
½ cup flour
1 qt. homemade* or store-bought turkey broth or reduced-sodium chicken broth
Turkey neck and giblets from Dry-Cured Roasted Turkey with Herb Butter, skin and bones discarded, meat finely chopped
1 or 2 hard-cooked large eggs, sliced (optional)

1. Strain drippings and vegetables into a bowl (do not clean pan) and press to extract as much liquid as possible; discard vegetables. Skim fat from juices and reserve ½ cup.
2. Set roasting pan across 2 burners over medium heat and add fat. Slowly stir in flour until smooth and cook, stirring, until roux is a rich golden brown, 3 to 4 minutes.
3. Gradually whisk in strained juices, stirring and scraping up any browned bits. Add broth, bring to simmering over medium-high heat, and simmer until thickened, about 5 minutes. Add chopped neck and giblet meat and pour into gravy boats. Float egg slices on top if you like.

**Follow recipe for Easy Chicken Broth at sunset.com, using chicken or turkey bones.*

PER ⅓-CUP SERVING 123 Cal., 59% (73 Cal.) from fat; 7.3 g protein; 8.2 g fat (3.5 g sat.); 4.8 g carbo (fiber N/A); 55 mg sodium; 52 mg chol. LC/LS

BUTTERMILK CORNBREAD

MAKES TWO 9- BY 13-IN. PANS (24 SQUARES)
1¼ HOURS

This buttery, moist cornbread is the starting point for Daniel's stuffing (recipe at right), which is based on her mom's recipe.

2 cups medium-grind yellow cornmeal*, preferably stone-milled and freshly ground
1½ cups flour
2 tbsp. sugar
4 tsp. baking powder
2 tsp. kosher salt
1 tsp. baking soda
1 cup unsalted butter, chopped
2½ cups buttermilk
4 large eggs, lightly beaten

1. Preheat oven to 400°. Whisk dry ingredients in a large bowl.
2. Divide butter between two 9- by 13-in. baking pans or ovenproof 12-in. frying pans and melt in oven, 4 minutes. Pour out all but a thin layer of butter into a small bowl to reserve; swirl remaining butter in pans to coat.
3. Whisk buttermilk and eggs in a medium bowl. Whisk in reserved melted butter. Pour buttermilk mixture into dry ingredients and stir until just combined.
4. Pour batter into pans and bake, swapping positions halfway through, until a toothpick inserted in center comes out clean, 25 minutes. Let cool.

**Find cornmeal at farmers' markets, healdsburgshed.com, and bobsredmill.com.*

MAKE AHEAD *Up to 1 day, stored airtight.*

PER 3-IN. SQUARE 160 Cal., 51% (81 Cal.) from fat; 3.5 g protein; 9.1 g fat (5.3 g sat.); 16 g carbo (0.9 g fiber); 303 mg sodium; 57 mg chol. LC/LS/V

BUTTERMILK CORNBREAD STUFFING

SERVES 12 | 3¼ HOURS, PLUS OVERNIGHT TO DRY

If you're juggling turkey and stuffing in one (small) oven, make the stuffing first, then reheat it while the turkey rests before carving.

Buttermilk Cornbread (recipe at left)
½ cup unsalted butter
2 cups *each* finely chopped celery and onions
2 tbsp. *each* minced fresh thyme and sage leaves
1 tsp. *each* kosher salt and pepper
About 2 cups homemade turkey broth* or reduced-sodium chicken broth
4 large eggs, lightly beaten

1. Break cornbread into coarse crumbs onto 2 rimmed baking sheets. Set out uncovered overnight to dry.
2. Preheat oven to 350°. Grease a 9- by 13-in. baking dish. Put cornbread in a large bowl.
3. Melt butter in a large frying pan over medium heat. Add celery, onions, thyme, and sage; cook, stirring occasionally, until vegetables are tender, about 15 minutes. Stir in salt and pepper.
4. Add vegetables to cornbread; stir in enough broth until cornbread is moistened but not soggy. Stir in eggs. Put stuffing in baking dish; cover with foil.
5. Bake stuffing 30 minutes. Uncover and bake until crisp on top, 25 to 30 minutes more.

**Follow recipe for Easy Chicken Broth at sunset.com, with chicken or turkey bones.*

MAKE AHEAD *Through step 1, up to 2 days (transfer dry crumbs to a container), or through step 4, up to 1 day, chilled; bake, covered (step 5), 45 minutes before uncovering.*

PER SERVING 431 Cal., 57% (248 Cal.) from fat; 10 g protein; 28 g fat (16 g sat.); 36 g carbo (2.6 g fiber); 794 mg sodium; 208 mg chol.

SPICED PICKLED QUINCES

MAKES 3 PTS.
1 HOUR, PLUS 1 DAY TO CHILL

Bright but not too sweet, this relish is great with turkey as an alternative—or addition—to cranberry relish. You'll need three pt.-size canning jars.

1 cup *each* sugar and apple cider vinegar
4 large strips zest from ½ orange (use a vegetable peeler)
6 cloves
1 tsp. *each* peppercorns and coriander seeds
1 cinnamon stick (3 in. long)
3 bay leaves
1 star anise
1¾ lbs. (about 4) quinces, peeled, cut into eighths, and cored*

1. In a large saucepan, bring 3 cups water and remaining ingredients except quinces to a simmer over high heat. Add quinces, reduce heat, and simmer, uncovered, until quinces are tender when pierced, 30 to 35 minutes.
2. With a slotted spoon, transfer quinces to 3 widemouthed pint jars. Lift out cinnamon, bay, and star anise; cut into pieces with kitchen scissors; and return to liquid. Pour liquid over quinces, dividing spices; let cool. Chill, covered, at least 1 day before serving.

**Lay pieces on their sides on a work surface to cut out the firm cores.*

MAKE AHEAD *Up to 1 week, chilled.*

PER ¼-CUP SERVING 50 Cal., 1.1% (0.6 Cal.) from fat; 0.1 g protein; 0 g fat; 13 g carbo (0.6 g fiber); 3.9 mg sodium; 0 mg chol. GF/LC/LS/VG

DIGITAL BONUS For our ultimate Thanksgiving recipe guide, with everything from pie to ideas for leftovers, go to *sunset.com/thanksgiving*.

MASHED SWEET POTATOES

SERVES 12
2½ HOURS

This dish has Southern roots but omits the usual candied syrup. If you have only one oven and are roasting a turkey, microwave sweet potatoes in a microwave-safe dish covered with waxed paper until hot (steps 3 and 4). Finish in the oven while the turkey rests.

6 lbs. orange-fleshed sweet potatoes
¼ cup melted unsalted butter, plus 3 tbsp. cut into pieces and more for buttering dish
½ cup heavy whipping cream
About 1 tsp. kosher salt
About ½ tsp. pepper
1 cup chopped pecans
3 tbsp. maple syrup

1. Preheat oven to 375°. Bake sweet potatoes on a rimmed baking sheet until very tender when pierced, 1¼ hours.
2. Cut sweet potatoes in half and let cool a bit. Scoop out flesh and beat half of them at a time in a stand mixer, using paddle attachment on medium speed, until very smooth, about 3 minutes.
3. In a large bowl, stir together sweet potatoes, melted butter, cream, 1 tsp. salt, and ½ tsp. pepper. Taste and add more salt and pepper if you like. Butter a 3-qt. baking dish. Add sweet potatoes and smooth surface. Top with pecans, maple syrup, and butter pieces. Cover dish with parchment paper cut to fit, then foil.
4. Bake at 375° until an instant-read thermometer inserted in center reaches at least 160°, 20 to 30 minutes. Uncover and bake until pecans are crunchy, 20 minutes more.

MAKE AHEAD *Through step 3, up to 1 day, chilled. Allow 45 to 60 minutes to heat (step 4) before uncovering.*

PER SERVING 373 Cal., 43% (161 Cal.) from fat; 4.7 g protein;18 g fat (7.8 g sat.); 51 g carbo (7.7 g fiber); 257 mg sodium; 34 mg chol. GF/LS/V

POACHED PEARS *in* MUSCAT WINE

SERVES 12
1¾ HOURS

Cooking pears in delicately floral Muscat wine makes for a light, elegant dessert—and leaves plenty of room for friends' pies, Daniel says.

6 firm Bosc pears (3 to 4 lbs. total)
1 bottle (750 ml.) Muscat dessert wine, such as Electra
1 cup sugar
1 vanilla bean pod, split lengthwise
3 containers (8 oz. each) crème fraîche
Rose geranium or mint leaves

1. Peel pears, halve lengthwise (leaving stems on half of pieces), and core.
2. Put pears in a 5- to 6-qt. pot. Add wine and sugar. Scrape seeds from vanilla pod into pot, then add pod and water to barely cover pears (3 to 4½ cups).
3. Cover and bring to a simmer over medium heat; then reduce heat and simmer gently, stirring occasionally, until pears are as soft as butter when pierced with a knife, 30 minutes.
4. With a slotted spoon, transfer pears from pot to a large, wide bowl. Boil syrup, uncovered, over medium-high heat until reduced to 2 cups, 30 to 35 minutes; reduce heat if pan starts to scorch. Pour syrup over pears.
5. Spoon ¼ cup crème fraîche into each dessert bowl and add a pear half to each. Stir syrup and drizzle over pears. Tuck in rose geranium leaves.

MAKE AHEAD *Through step 4, up to 1 day, chilled airtight.*

PER SERVING 394 Cal., 51% (202 Cal.) from fat; 2.6 g protein; 22 g fat (14 g sat.); 46 g carbo (3.8 g fiber); 7.1 mg sodium; 51 mg chol. GF/LS/V

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PEAK SEASON

THE FLAVOR OF FALL

Baked or roasted, butternut squash delivers chilly-season comfort.
By Christina Mueller

FOOD STYLING: KAREN SHINTO; PROP STYLING: EMMA STAR JENSEN

Photographs by IAIN BAGWELL

BUTTERNUT SQUASH SPICE CAKE

SERVES 10 TO 12 / 2½ HOURS

Watch out, carrot cake. An intriguing mix of spices, plus coconut sugar for subtle sweetness, put this butternut squash cake over the top. (And did we mention the bourbon?) You'll need 3 round cake pans (8 in. each).

CAKE

- 2 cups cake flour
- 1 cup whole-wheat pastry flour or sifted regular whole-wheat flour
- 1 tsp. *each* baking soda, baking powder, kosher salt, and cinnamon
- 2 tsp. ground cardamom
- ½ tsp. ground star anise (grind in a clean coffee grinder) or ground allspice
- 1 cup canola oil
- 2 large eggs
- 1 cup coconut palm sugar* or packed dark brown sugar
- ½ cup *each* vanilla yogurt and orange juice
- ¼ cup bourbon
- 1 tbsp. *each* vanilla extract and orange zest
- ⅓ cup chopped crystallized ginger
- 2¾ cups coarsely shredded butternut squash

FROSTING

- ¾ cup salted butter, softened
- 12 oz. (1½ large pkgs.) cream cheese, softened
- 3 cups powdered sugar
- 1 tbsp. bourbon
- 2 tsp. ground cardamom
- ¾ tsp. *each* kosher salt, cinnamon, and ground ginger
- 1 cup toasted* unsweetened flaked (also called shaved) coconut

1. Make cake: Preheat oven to 350°. Grease 3 round cake pans (8 in. each). Line each with a circle of parchment paper and set aside.
2. Mix cake flour, whole-wheat flour, baking soda, baking powder, salt, cinnamon, cardamom, and star anise in a large bowl; set aside.
3. In bowl of a stand mixer fitted with paddle attachment, beat oil, eggs, coconut sugar, yogurt, orange juice, bourbon, and vanilla on medium speed until well blended. Add flour mixture; beat on low speed to blend, then on medium speed until smooth, scraping inside of bowl twice. Stir in orange zest and crystallized ginger, then squash.
4. Divide batter among lined pans and spread level. Bake until a toothpick inserted in center comes out clean, 20 to 24 minutes.
5. Turn cakes onto racks, remove parchment, and let cool completely, 1 to 1½ hours.
6. Make frosting: In bowl of a stand mixer fitted with paddle attachment, beat butter and cream cheese until very smooth. Add powdered sugar, bourbon, cardamom, salt, cinnamon, and ginger; beat on low speed to blend, then on high speed until smooth and fluffy, scraping inside of bowl once or twice.
7. Set a cake layer rounded side down on a platter; spread top of it with ¾ cup frosting. Repeat with second layer. Set top layer in place, rounded side up. Spread top and sides of cake with remaining frosting. Press coconut into sides, a small handful at a time.

**Find coconut palm sugar in the baking aisle of well-stocked grocery stores. Toast coconut on a rimmed baking sheet in a 350° oven until light golden, stirring once, 4 to 5 minutes.*

MAKE AHEAD *Up to 1 day, chilled and loosely wrapped with plastic wrap.*

PER SERVING 777 Cal., 52% (405 Cal.) from fat; 7 g protein; 46 g fat (18 g sat.); 88 g carbo (3.3 g fiber); 570 mg sodium; 98 mg chol. V





PEAK SEASON

CREAMY SQUASH SOUP with SALAD TOPPING

SERVES 6 (MAKES 9½ CUPS) / 55 MINUTES

Some butternut squash soups can be too sweet; here, almond butter, lime juice, and slightly spicy salad mix-ins keep the flavors lively. For a heartier dish, add a few cooked medium shrimp (warmed first in a little hot water) to each bowl.

SOUP

- ¼ cup olive oil
- 5 cups butternut squash chunks (1-in. pieces; use a 2¾-lb. squash or 1½ lbs. chunks)
- 1 medium yellow onion, chopped
- 1½ cups chopped Asian or ripe Bartlett pear
- About 1 tsp. kosher salt
- ½ tsp. pepper
- 1 qt. reduced-sodium vegetable broth
- 1 cup half-and-half
- ⅓ cup almond butter
- 2 tbsp. lime juice, plus lime wedges
- 2 tbsp. packed light brown sugar

TOPPING

- 3 radishes, sliced and cut into matchsticks
- 3 green onions, cut into 1½-in. slivers
- ⅓ cup roasted, salted hulled pumpkin seeds *(pepitas)*
- ⅓ cup crumbled feta cheese
- ½ jalapeño chile, seeded (if you like) and diced

1. Make soup: Heat oil in a wide 5- to 6-qt. pot over medium-high heat. Add squash, yellow onion, pear, 1 tsp. salt, and the pepper. Sauté until squash starts to brown, 15 to 20 minutes.
2. Add broth, cover, and bring to a boil. Reduce heat to a simmer and cook until squash is tender, 10 to 15 minutes. Remove from heat.
3. Add half-and-half and almond butter to broth mixture. Whirl soup in batches in a blender until very smooth. Return soup to pot and cover.
4. Make topping: In a medium bowl, gently toss together radishes, green onions, pumpkin seeds, feta, and chile.
5. Reheat soup just to a simmer, if needed. Stir in lime juice and brown sugar, and add more salt to taste if you like. Ladle into bowls and serve with topping and lime wedges.

PER SERVING (ABOUT 1½ CUPS) 394 Cal., 62% (243 Cal.) from fat; 8.4 g protein; 27 g fat (6.7 g sat.); 35 g carbo (5.6 g fiber); 1,086 mg sodium; 22 mg chol. **GF (with GF broth)/LC/V**

DIGITAL BONUS Find a season's worth of delicious winter squash recipes at *sunset.com/wintersquash*.

Whole or precut?

Starting with a whole butternut squash gives you the best color and richest flavor in these recipes, but if you're in a rush, refrigerated bags of cubed squash come in a close second. A 1½-lb. fresh squash or a 10- to 12-oz. bag makes about 2¾ cups chunks or shreds.

ROASTED FALL VEGETABLES with LENTILS and SPICES

SERVES 4 TO 6 / 1¼ HOURS

This vegetarian dish is fragrant with garam masala, an Indian spice blend that typically includes black pepper and a mix of sweet and savory spices.

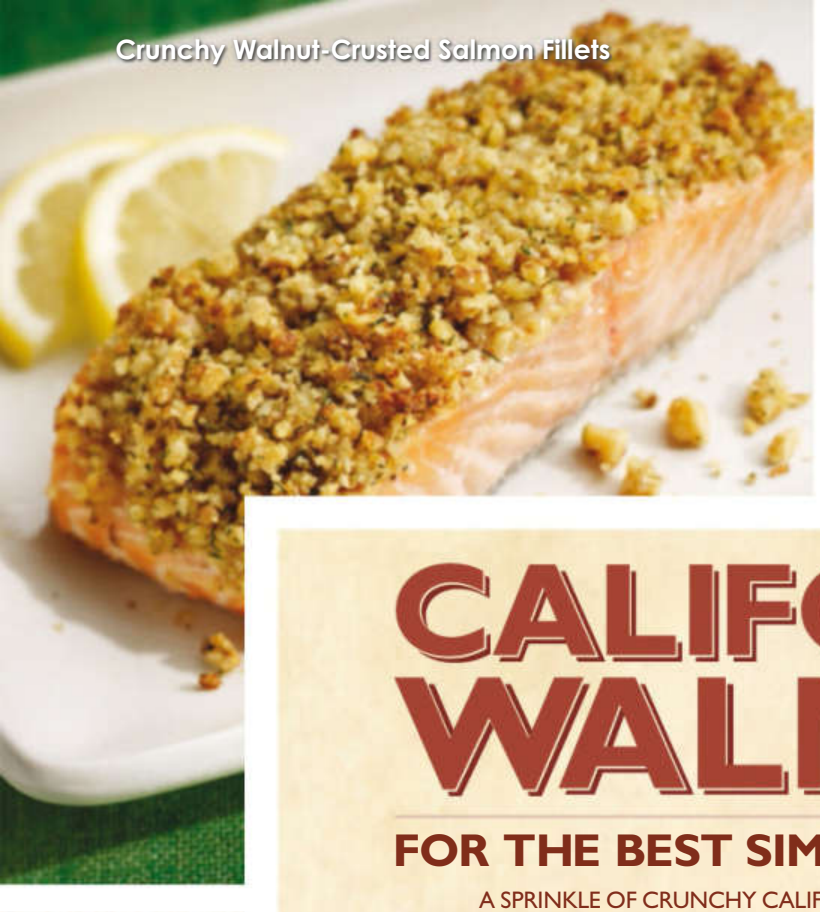


7 tbsp. olive oil, divided
1 arbol chile or other small dried hot red chile
1 large celery stalk, diced
2 small carrots, diced
1 large onion, half finely chopped, half cut into 1-in. chunks
4½ tsp. garam masala, divided
1 tsp. chopped fresh thyme leaves
2 tsp. Dijon mustard, divided
1 cup black beluga or French green lentils*, sorted of debris and rinsed
About 3 cups reduced-sodium vegetable broth
About 1 tsp. salt, divided
1 tbsp. honey
1 butternut squash (about 2 lbs.), peeled, seeded, and cut into 1- to 1½-in. chunks
½ lb. small brussels sprouts, ends trimmed
¼ cup orange juice
Crème fraîche

1. Preheat oven to 425°. In a 5- to 6-qt. pot, heat 3 tbsp. oil over medium-high heat. Add chile, celery, carrots, and chopped onion and cook, stirring often, until vegetables soften, about 5 minutes. Add 2 tsp. garam masala and cook, stirring, about 30 seconds. Add thyme and 1 tsp. mustard; cook 1 minute.
2. Stir in lentils, 3 cups broth, and ½ tsp. salt. Cover and bring to a boil, then reduce heat and simmer until lentils are just tender, about 40 minutes, checking occasionally and adding more broth if needed so they're covered in liquid.
3. Meanwhile, in a 9- by 13-in. baking dish, whisk together honey; ½ tsp. salt; and remaining 4 tbsp. oil, 2½ tsp. garam masala, and 1 tsp. mustard. Add squash and toss until well coated.
4. Roast squash 15 minutes. Stir in onion chunks and brussels sprouts and cook until vegetables are tender when pierced with the tip of a knife, 15 to 20 more minutes.
5. Drain any excess liquid from lentils and discard chile. Stir in orange juice and transfer lentils to a shallow bowl. Spoon roasted vegetables on top, serve with crème fraîche, and season to taste with more salt.

** Find black beluga and French green lentils at well-stocked grocery stores and online.*

PER SERVING 305 Cal., 49% (148 Cal.) from fat; 5.9 g protein; 17 g fat (2.3 g sat.); 36 g carbo (6.5 g fiber); 974 mg sodium; 0 mg chol. **GF (with GF broth)/LC/V**





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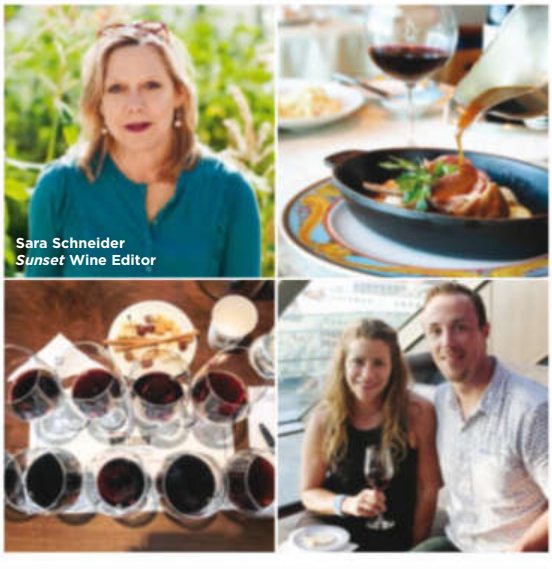
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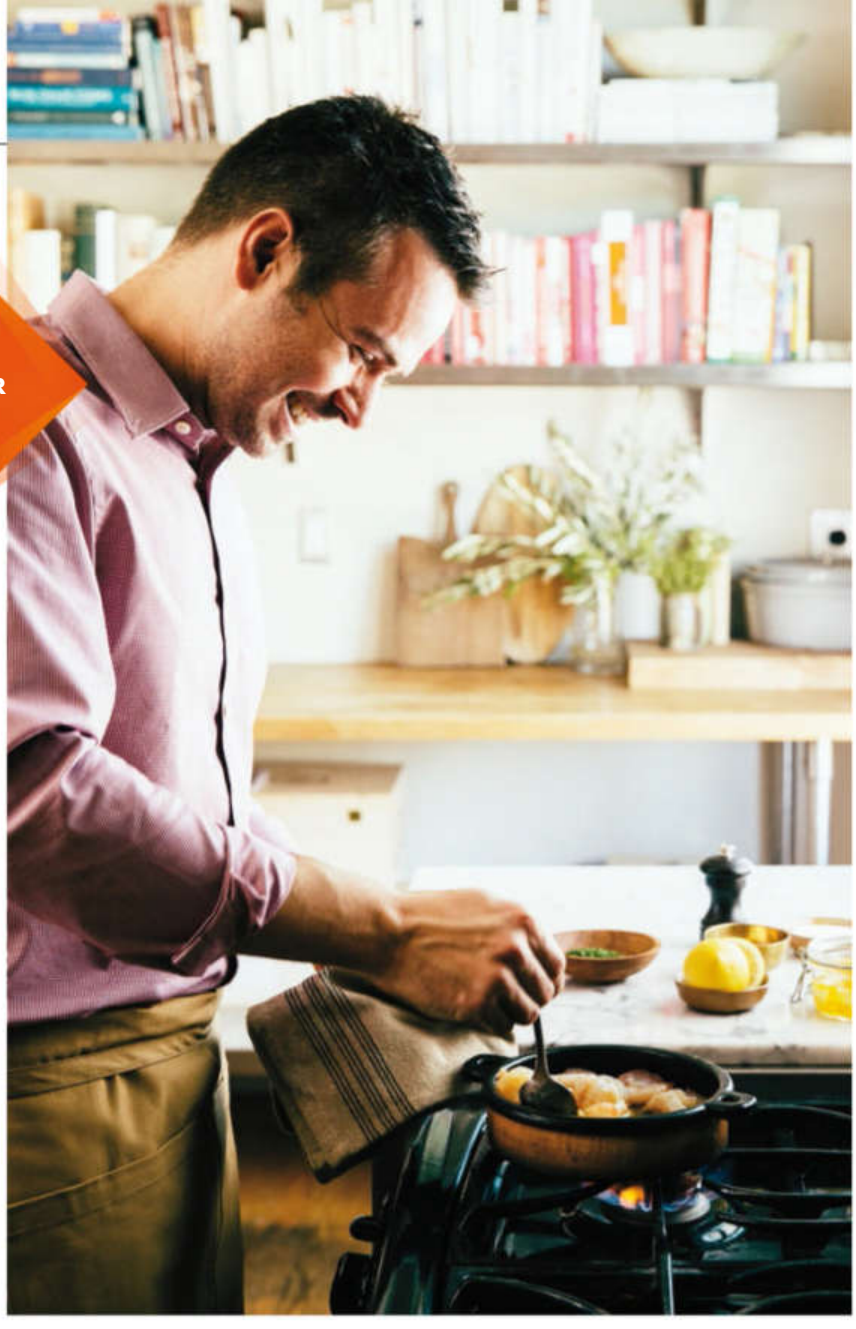
GATHER

TIME FOR TAPAS

Make holiday entertaining easy with do-ahead dishes, Spanish-style. *By Margo True*

"THE BEAUTY OF TAPAS is that 80 percent of the work is done beforehand," says Ryan Pollnow, chef at San Francisco's always-packed new Spanish restaurant, Aatxe ("*Ah*-chay"). Since most tapas—small plates typically served in bars in Spain—can be made a day or more in advance and last for hours at room temperature, they're ideal for a cocktail or dinner party. "You're not locked down in the kitchen when you're with your guests," he says.

The chef fell for tapas nearly a decade ago, while working at Mugaritz restaurant in Spain's Basque Country. "They're an amazing combination of creativity and simplicity," says Pollnow, who often uses Northern California ingredients in his own creative takes on tapas at Aatxe. "You get intense flavor in a one- or two-bite item." For home cooks, he's chosen several from his repertoire, and then added a green salad and charcuterie to create an impressive, yet surprisingly easy, party menu.



Ryan Pollnow poaches shrimp in olive oil with lots of garlic and chile to make his version of garlic shrimp *(gambas al ajillo)*, a classic Spanish tapa.

The party starter



Greet guests with this smooth take on a Champagne cocktail, made with cava (Spanish sparkling wine) and *pacharán* (sloe-berry liqueur). Any of the bite-size snacks—like the skewers shown here, the chorizo deviled eggs, or the mushroom *croquetas* (see page 92)—are delicious with it.

Aatxe Aperitivo

Drop 1 **sugar cube** into a Champagne flute. Shake 10 dashes **Peychaud's bitters** onto sugar, then pour in 1 oz. **pacharán** (order from *winedelight.com*) or sloe gin. Drop a freshly cut **orange-zest twist** into glass, then fill with **cava**. Makes 1 drink.

Pepper, Olive, and Anchovy Skewer *(Pintxos Gilda)*

Slide a pitted **Manzanilla olive** onto a 4-in. wooden skewer, about 1 in. above tip. Slide on one end of an **oil-packed anchovy fillet**, then a **pickled guindilla pepper** (find at *latienda.com*) or Italian peperoncino (rinsed if too sour), stemmed. Follow with another olive; then slide other end of anchovy over olive. Slide a second pepper over anchovy to finish. Makes 1 (plan on 2 per person).

Photographs by THOMAS J. STORY

CHORIZO DEVILED EGGS

MAKES 16 HALVES / 25 MINUTES

These smoky eggs are topped with crunchy bits of fried sausage. For Pollnow's Easy-to-Peel Hard-Boiled Eggs, see *sunset.com*.

2 oz. Spanish chorizo, casing peeled off
½ tbsp. extra-virgin olive oil
8 hard-cooked eggs
3 tbsp. Aatxe Allioli (see page 92)
½ tsp. lemon zest (use a Microplane)
1 tsp. lemon juice
½ tsp. ground espelette chile*
or smoked sweet Spanish paprika* *(pimentón de La Vera, dulce)*
½ tsp. smoked sweet Spanish paprika
About ½ tsp. kosher salt
2 tsp. minced chives

1. Mince chorizo. Cook with oil in a small frying pan over medium heat, stirring often, until crisp, 3 to 5 minutes. Strain into a bowl; reserve oil and chorizo separately.
2. Halve eggs crosswise (not lengthwise) and scoop yolks into a food processor. Pulse 5 seconds. Add 1 tbsp. water, the allioli, lemon zest and juice, espelette chile, smoked paprika, and 2 tsp. reserved chorizo oil (you will probably use it all). Pulse 20 seconds, or until well combined. Season with ½ tsp. salt, transfer to a resealable plastic bag, and squish into one corner of bag.
3. Sprinkle inside of egg-white halves lightly with salt. Snip tip off corner of bag of filling to make a ¼-in.-wide hole. Pipe about 1½ tbsp. filling into each half. Top with chorizo and chives.

* *Find fruity, mild espelette chile on spanishtable.com and smoked sweet Spanish paprika in many grocery stores (often labeled "smoked paprika") and on spanishtable.com.*

MAKE AHEAD *Whites and filling, up to 1 day, chilled separately. Let whites come to room temperature before filling and serving.*

PER EGG HALF 80 Cal., 76% (61 Cal.) from fat; 4.1 g protein; 6.9 g fat (1.8 g sat.); 0.4 g carbo (0 g fiber); 126 mg sodium; 113 mg chol. **GF/LC/LS**

GARLIC SHRIMP

SERVES 6 TO 8 / 30 MINUTES

Small, juicy shrimp in lots of garlicky olive oil show up on tapas menus across Spain as *gambas al ajillo*.

¾ cup extra-virgin olive oil
15 garlic cloves, thinly sliced crosswise
2 large shallots, cut into matchsticks
3 dried ñora chiles, 2 cascabel chiles, or 1½ ancho or pasilla chiles*, finely ground in a clean coffee or spice grinder
12 oz. small white or pink shrimp (51 to 60 per lb.), peeled and deveined
1½ tsp. minced flat-leaf parsley, divided
About ¾ tsp. kosher salt
About 2½ tbsp. lemon juice

1. Heat oil in a 9½- or 10-in. *cazuela** (Spanish clay pot) or a 10-in. nonstick frying pan over medium heat. Stir in garlic, shallots, and chiles; cook 30 seconds. Add shrimp and half of parsley. Cook, stirring often, just until shrimp curl, 1 to 2 minutes. Stir in ¾ tsp. salt and 2½ tbsp. lemon juice; remove from heat.
2. Taste and add more salt and/or lemon juice if you like. Sprinkle with remaining parsley and serve immediately.

* *Find cazuelas and ñora chiles at tienda.com, and cascabel chiles and ancho chiles at Latino grocery stores and some supermarkets.*

PER SERVING 232 Cal., 80% (186 Cal.) from fat; 7.6 g protein; 22 g fat (3.1 g sat.); 4.3 g carbo (0.8 g fiber); 217 mg sodium; 63 mg chol. **GF/LS**

ARUGULA PEAR SALAD

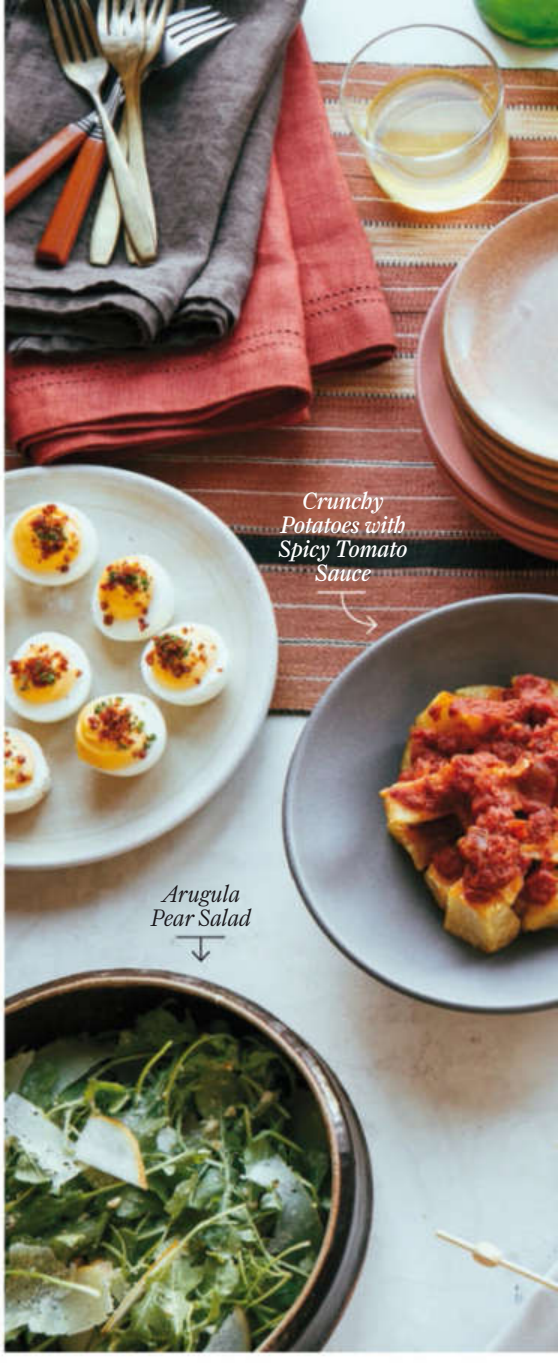
SERVES 6 TO 8 / 25 MINUTES

This slightly sweet salad adds an element of freshness to a meal of bold, salty tapas.

VINAIGRETTE
3 tbsp. unsalted butter
4 Medjool dates, pitted and chopped
½ cup toasted almonds, divided
¼ cup sherry vinegar
3 tbsp. extra-virgin olive oil
¾ tsp. kosher salt
½ tsp. pepper

SALAD
6½ oz. wild arugula
½ small turnip, peeled and shaved on a handheld slicer
½ Bosc pear, cored and quartered but unpeeled, shaved on a handheld slicer
1 oz. wide shavings manchego cheese (about ½ cup)

1. Melt butter over medium heat in a small saucepan until it browns and begins to smell nutty, about 3 minutes. Let cool.
2. In a blender, process dates, ¼ cup almonds, and the vinegar to a coarse paste.





Drizzle in browned butter, oil, 1/2 cup water, the salt, and pepper. Blend in 1 to 2 tbsp. more water if needed to thin.

3. Chop remaining 1/4 cup almonds. Put arugula, turnip, pear, and most of almonds and manchego in a serving bowl and toss with about 1/2 cup vinaigrette. Taste and add more vinaigrette if you like. Top with remaining cheese and almonds.

MAKE AHEAD *Vinaigrette, up to 2 days, chilled.*

PER SERVING 200 Cal., 69% (138 Cal.) from fat; 3.8 g protein; 16 g fat (3.9 g sat.); 14 g carbo (2.6 g fiber); 152 mg sodium; 16 mg chol. GF/LC/LS/V

MUSSELS ESCABECHE

SERVES 6 TO 8 (MAKES ABOUT 1 1/2 CUPS)
40 MINUTES, PLUS 1 DAY TO MARINATE

These lightly pickled mussels take minutes to make but taste as though you spent hours on them. Serve with a warm baguette.

1 lb. plump, medium-size mussels
6 tbsp. extra-virgin olive oil
8 garlic cloves, thinly sliced crosswise
1 shallot, peeled and cut into matchsticks
1 tsp. smoked sweet Spanish paprika *(pimentón de La Vera, dulce)**
1/4 tsp. saffron threads
1/2 tsp. kosher salt
3 1/2 tbsp. Champagne vinegar

1. Heat a 4-qt. pot over high heat. Add mussels and 1/4 cup water; immediately cover to trap steam. Cook just until mussels open, 2 to 4 minutes. Drain, discarding any unopened ones. Let cool, then scrape mussels from shells into a bowl.
2. Heat oil in a medium pot over medium heat. Add garlic, shallot, paprika, and saffron. Reduce heat to medium-low and

cook, stirring often, until garlic and shallot are soft but not golden.

3. Remove mixture from heat and stir in salt and vinegar. Pour over mussels. Set bowl in a larger bowl of ice and cold water and let mussels cool until cold.
4. Transfer mussels and pickling mixture to a pt.-size jar (or 2 smaller ones). Tamp mussels gently to just submerge, then chill at least 1 and up to 3 days. Bring to room temperature before eating.

* *Find the paprika at well-stocked grocery stores and online at spanishtable.com.*

MAKE AHEAD *Up to 3 days, chilled.*

PER SERVING 111 Cal., 84% (93 Cal.) from fat; 2.2 g protein; 11 g fat (1.6 g sat.); 2.3 g carbo (0.1 g fiber); 143 mg sodium; 4.6 mg chol. GF/LC/LS

CRUNCHY POTATOES with SPICY TOMATO SAUCE

SERVES 6 TO 8 / 2½ HOURS

Known as *patatas bravas* in Spain, this dish involves frying potatoes twice: The first fry rids them of moisture so they get ultra-crisp when fried again. The good news is, the second fry can be done in the oven, so you don't have to fuss with it when guests are there.

POTATOES

3 lbs. russet potatoes, peeled
2 tbsp. kosher salt
2 tsp. sugar
Canola oil for frying

BRAVA SAUCE

1 cup diced tomatoes, canned or fresh
2 tbsp. extra-virgin olive oil
½ cup finely chopped yellow onion
4 garlic cloves, thinly sliced
¾ tsp. smoked sweet Spanish paprika *(pimentón de La Vera, dulce)**
¼ tsp. smoked hot Spanish paprika *(pimentón de La Vera, picante)**
¼ tsp. ground cumin
½ tsp. chipotle powder
¼ tsp. kosher salt
¾ tsp. sherry vinegar
Aatxe Allioli (recipe follows)

1. Cut potatoes into 1-in. chunks and put in a large pot. Add salt, sugar, and 2 qts. water; bring to a boil. Reduce heat to low and simmer potatoes until just tender, checking with a knife every 2 minutes (you don't want them to lose their shape or fall apart). Drain. Spread on a rack in a single layer and let cool to room temperature.
2. Pour enough canola oil into a 4- to 5-qt. pot so it is 3 in. deep. Insert a deep-fry thermometer and heat oil to 325° over medium-high heat. Meanwhile, set cooling racks in 2 rimmed baking pans.
3. Make sauce: In a food processor, pulse tomatoes to a coarse purée. Heat olive oil in a small saucepan over medium heat. Add onion and garlic. Cook, stirring often, until soft and pale gold, 3 minutes. Add spices and salt and cook until fragrant, 30 seconds. Reduce heat to low, add tomatoes and vinegar, cover, and simmer, stirring often, 5 minutes to let flavors mingle.
4. With a slotted spoon, lower one-third of potatoes into oil. Cook, stirring occasionally to keep potatoes from sticking, until they begin to turn golden, about 5 minutes. Transfer potatoes to baking pans, arranging them in a single layer. Allow oil to return to 325° and cook remaining potatoes. Let cool completely, about 45 minutes. Save ½ cup oil from pot.
5. Preheat oven to 425°. Line 2 baking sheets with parchment. Toss potatoes with reserved oil and spread out on baking sheets in a single layer. Bake, switching pans and stirring halfway through, until crisp and deep golden, 25 to 30 minutes. Sprinkle with salt.
6. Arrange half of potatoes in a shallow serving bowl and spoon on about half of sauce. Layer remaining half of potatoes on top and add remaining sauce. Serve with Aatxe Allioli.

* *Smoked sweet Spanish paprika is available at well-stocked grocery stores. Find both types at Sur La Table and spanishtable.com.*

MAKE AHEAD *Brava Sauce, up to 3 days, chilled airtight. Potatoes through step 4, up to 1 day, chilled airtight.*

PER SERVING 199 Cal., 32% (63 Cal.) from fat; 3.8 g protein; 7.2 g fat (0.8 g sat.); 32 g carbo (2.5 g fiber); 413 mg sodium; 3.8 mg chol. GF/V

AATXE ALLIOLI

MAKES 1 CUP PLUS 2 TBSP. / 10 MINUTES

In a food processor, pulse 2 small minced **garlic cloves**, 1 tsp. **lemon juice**, and 2 large **egg yolks** until well combined. Add ¼ tsp. **kosher salt** and, with motor running, drizzle in 1 tbsp. cold water and then 1 cup **extra-virgin olive oil** in a thin stream. (If it becomes too thick, add a few tbsp. cold water to make a loose, creamy sauce; this also helps keep it from separating.) Season with salt. *Make ahead: Up to 2 days, chilled, with plastic wrap pressed against surface.*

PER TBSP. 113 Cal., 98% (111 Cal.) from fat; 0.3 g protein; 13 g fat (2 g sat.); 0.2 g carbo (0 g fiber); 22 mg sodium; 23 mg chol. GF/V

MUSHROOM CROQUETAS

MAKES ABOUT 25 CROQUETAS
1 HOUR, PLUS 2½ HOURS TO CHILL

You can fry these fritters a few hours ahead and reheat them for 10 minutes in a 350° oven, but they will be crunchiest and taste freshest when deep-fried closer to serving. They'll stay crunchy for about an hour.

1½ tbsp. extra-virgin olive oil
4 oz. trimmed seasonal wild mushrooms or flavorful cultivated mushrooms such as shiitake, sliced
2 tsp. plus ¼ cup unsalted butter
¼ large yellow onion, finely chopped
1 garlic clove, minced
3 oz. stemmed bunch (not baby) spinach, rinsed well, then dried (about 6 loosely packed cups)
1½ tsp. sherry vinegar
About 1¼ tsp. kosher salt, divided
1½ cups whole milk
1⅓ cups flour, divided
Pinch of nutmeg (preferably freshly grated)
Canola or other neutral oil for frying
2 eggs, beaten lightly with 1 tbsp. water
1 cup *panko* (Japanese-style bread crumbs)

1. Make mushroom-spinach mixture: Heat olive oil in a frying pan over medium heat. Add mushrooms. Sauté, stirring often,

until well browned, 7 minutes.

2. Add 2 tsp. butter. When it foams and browns, add onion and garlic and cook until softened, 3 minutes. Add spinach and cook until it wilts evenly. Stir in vinegar and 1/4 tsp. salt, then spread on a plate and let cool. Put cooled mixture in a food processor and pulse to chop coarsely.
3. Make béchamel sauce: Heat milk over medium heat or in a microwave until just steaming. Meanwhile, put 1/3 cup flour and remaining 1/4 cup butter in a medium saucepan and heat over medium-low heat until butter is almost melted. Cook roux, whisking, until it is pale gold and smells toasty, 3 to 4 minutes. Slowly whisk hot milk into roux to create a very thick paste. Stir in nutmeg and 1 tsp. salt.
4. Remove from heat and fold in mushroom mixture. Season to taste with salt, scoop into a bowl, and press plastic wrap against surface to keep a skin from forming. Chill at least 2 hours and up to 2 days.
5. Form the croquetas: Scoop out 2-tsp. portions from bowl and roll into balls (they should be about 1 in. diameter). Chill until firmed up, at least 20 minutes.
6. Pour enough canola oil into a deep, wide pot so oil is 3 in. deep. Insert a deep-fry thermometer and heat oil to 350° over medium heat.
7. Meanwhile, coat croquetas: Set out 3 shallow bowls. Fill the first with remaining 1 cup flour, the second with egg wash, and the third with panko. Working with a few balls at a time, roll first in flour, then in egg wash (use a slotted spoon to roll them over and lift them out), and last in panko, pressing to help crumbs adhere (balls should be well coated). Transfer to a plate as done.
8. Using a metal slotted spoon, lower balls into oil. Fry in 2 batches until deep golden brown, about 5 minutes per batch, making sure oil temperature returns to 350° between batches. Drain on paper towels and sprinkle with salt.

MAKE AHEAD *Through step 5, up to 2 days, chilled; through step 6, up to 1 day, chilled; through step 8, up to 1 day, chilled.*

PER CROQUETA 88 Cal., 57% (50 Cal.) from fat; 2.1 g protein; 5.7 g fat (2 g sat.); 24 g carbo (7.2 g fiber); 100 mg sodium; 24 mg chol. LC/LS/V













DIGITAL BONUS Ryan Pollnow's tips for a great charcuterie plate (top right): *sunset.com/charcuterie.*

FAST & FRESH

WEEKNIGHT COOKING



KALE SALAD with RED QUINOA, FENNEL, and CARROTS

SERVES 4 / 25 MINUTES

This fresh, satisfying salad makes a welcome break from rich holiday foods.

⅔ cup red quinoa, rinsed
2 small carrots (preferably mixed colors)
½ fennel bulb
⅓ cup extra-virgin olive oil
3 tbsp. sherry vinegar
½ tsp. *each* kosher salt and pepper
8 cups baby kale or mixed greens, larger pieces roughly torn
⅓ cup crumbled fresh goat cheese
¼ cup toasted sliced almonds
Pomegranate molasses* or balsamic vinegar, for drizzling
Flake salt, for finishing

1. Cook quinoa according to package instructions, about 20 minutes. Meanwhile, very thinly slice carrots on the diagonal and very thinly slice fennel.
2. Whisk together oil, sherry vinegar, kosher salt, and pepper in a small bowl. Toss kale, carrots, and fennel with two-thirds of dressing in a large bowl.
3. Transfer cooked drained quinoa to a bowl, stir in remaining dressing, and add to kale mixture.
4. Divide salad among 4 dinner plates. Scatter cheese and nuts over salads and drizzle with pomegranate molasses. Sprinkle with flake salt.

—Stephanie Spencer

** Find pomegranate molasses at well-stocked grocery stores and at Middle Eastern markets.*

PER SERVING 412 Cal., 56% (230 Cal.) from fat; 12 g protein; 26 g fat (4.8 g sat.); 38 g carbo (7.1 g fiber); 322 mg sodium; 5 mg chol. LC/LS/V

FOOD STYLING: JEFFREY LARSEN

Photographs by JEFFERY CROSS

PAN-ROASTED PORK CHOPS with QUICK PICKLED GREENS

SERVES 4 / 30 MINUTES

We've taken a slow-cook classic—pork and greens—and sped it up while retaining lots of flavor. Leftovers are great the next day, layered on rye bread.

- 4 bone-in pork chops, each 7 oz. and ½ in. thick
- 1½ tsp. kosher salt, divided
- ½ tsp. pepper
- 6 tbsp. canola oil, divided
- 2 large shallots, thinly sliced
- 1 bunch collards or kale (about 12 oz.) or other sturdy greens, tough stems and ribs removed; coarsely chopped
- ⅓ cup red wine vinegar
- ¼ cup vegetable broth
- 1 tbsp. *each* sugar, coarse-ground mustard, honey mustard, and apricot jam
- 1½ tsp. fennel seeds, crushed

1. Preheat broiler. Season pork with ½ tsp. salt and the pepper; set aside.
2. Heat 2 tbsp. oil in a large frying pan over medium heat. Add shallots and cook, stirring often, until caramelized, 7 to 8 minutes. Transfer shallots to a small bowl. Add 2 tbsp. oil to pan and increase heat to medium-high. Add greens and cook until wilted, 2 to 3 minutes. Stir in vinegar, broth, sugar, and remaining 1 tsp. salt. Reduce heat to medium and cook, partially covered, until greens are tender, about 10 minutes.
3. Meanwhile, mix mustards, jam, and fennel seeds in a small bowl. Heat remaining 2 tbsp. oil in a large ovenproof frying pan over medium-high heat. Sear pork until browned on one side, about 3 minutes. Remove frying pan from heat, turn pork over, and spread mustard mixture over browned side. Broil until pork is just cooked through (145°), 2 to 3 minutes.
4. Serve pork, mustard side up, with greens on the side. Pour any pan juices over pork chops and garnish pork and greens with shallots. —*Christina Mueller*

PER SERVING 383 Cal., 60% (228 Cal.) from fat; 26 g protein; 26 g fat (3 g sat.); 12 g carbo (2 g fiber); 762 mg sodium; 76 mg chol. **GF (with GF broth)/LC**





BOK CHOY and CHICKEN STIR-FRY over NOODLE PANCAKE

SERVES 4 / 30 MINUTES

Tender chicken tops a crisp pancake for a dinner that's better than takeout, and just as fast.

- 8 oz. fresh Chinese noodles,* separated
- 2 tbsp. vegetable oil, divided
- 2 tbsp. plus 2 tsp. sesame oil
- 6 oz. boned, skinned chicken breast
- ½ tsp. kosher salt
- ¼ tsp. pepper
- 12 oz. baby bok choy
- 1 tbsp. oyster sauce*
- 2 tsp. soy sauce
- 3 whole dried red chiles, such as cayenne
- 2 garlic cloves, chopped
- 1 tsp. minced fresh ginger
- 1½ oz. (1 link) *lop chong* sausage* or maple bacon, diced

1. Preheat oven to 200°. Boil noodles according to package instructions. Drain. Heat 1 tbsp. *each* vegetable oil and sesame oil in a medium nonstick frying pan over medium-high heat. Spread noodles evenly in pan and cook, turning once, until browned and crisp, about 5 minutes per side. Keep warm in oven.
2. Meanwhile, cut chicken into thin strips. Season chicken with salt and pepper and set aside. Trim bases of bok choy and separate leaves; if longer than 3 in., cut in half crosswise. Rinse and thoroughly dry bok choy in a salad spinner. Combine oyster sauce, soy sauce, and 2 tsp. sesame oil in a small bowl; set aside.
3. Heat a wok or large sauté pan (not nonstick) over medium-high heat until hot when you wave your hand over the bottom. Add remaining 1 tbsp. *each* vegetable and sesame oil, the chiles, garlic, and ginger and cook, stirring, until fragrant, 10 seconds. Add chicken and sausage and stir-fry until chicken is no longer pink, 1 to 1½ minutes. Add bok choy and cook, tossing with tongs, until beginning to wilt, 1 minute. Add oyster-soy mixture and cook until sauce boils, 30 to 45 seconds. Slide pancake onto a cutting board and top with stir-fry. Serve immediately. —*Julia Lee*

* *Find fresh Chinese noodles in the refrigerated section of your grocery store, usually near the produce, and oyster sauce in the Asian-foods aisle. Find lop chong at Asian markets and at amazon.com.*

PER SERVING 362 Cal., 43% (156 Cal.) from fat; 16 g protein; 18 g fat (2.3 g sat.); 35 g carbo (2.9 g fiber); 839 mg sodium; 34 mg chol. **LC**

In the SUNSET KITCHEN

TIPS FROM OUR TEAM

MAKE-AHEAD GIFTS

Boozy apricots

If you've vowed to start early on your holiday gifts, you can't beat these two: a homemade dried-apricot liqueur and soused chocolate-dipped fruit, made once you strain the liqueur. Be sure to get California-grown apricots, especially the Blenheim variety, which taste and look far better than imported ones.



BLENHEIM APRICOT LIQUEUR

Pour 2 cups *each* dry **Riesling wine** and **brandy** and 1¼ cups **sugar** into 2 widemouthed, 1-qt. jars, dividing evenly. Attach lids and vigorously shake until sugar dissolves. Separate and evenly add 1 lb. **dried Blenheim apricots**, such as extra-ripe slab-style (find at well-stocked grocery stores and *andysorchard.com*). Set jars aside 2 to 3 weeks, shaking every few days; if needed, push fruit into liquid to cover. Strain, bottle, and chill up to 3 months. **MAKES 3 CUPS 10 MINUTES, PLUS 2 WEEKS TO SIT**

CHOCOLATE-DIPPED APRICOTS

Make at least 2 weeks after starting liqueur. Pat strained **apricots from liqueur** very dry. In a 2-cup glass measure, combine 1 cup **semisweet chocolate baking wafers**, such as Guittard, or chopped chocolate (not chips) with 4 tsp. **extra-virgin olive oil**. Microwave until smooth, 80 seconds, stirring every 20 seconds. Dip apricots halfway in chocolate; set on parchment paper–lined baking sheets. (For small fruit, you'll need another half-recipe of chocolate.) Chill until chocolate firms, 1 hour. Chill airtight with parchment between layers up to 3 weeks. **MAKES 65 TO 150 / 1¾ HOURS**



EASY BASICS

HOMEMADE CRÈME FRAÎCHE

Silky, tangy crème fraîche can get pricey when you need a lot of it, as in the pear dessert on page 79. Luckily, making your own is a snap. Pour 1 cup **heavy whipping cream** and 2 tbsp. **buttermilk** into a small bowl and stir to combine. Cover tightly with plastic wrap and let sit at room temperature until thickened, at least 8 hours or overnight. Stir; keep chilled and use within 1 week. **MAKES 1 CUP 5 MINUTES, PLUS 8 HOURS TO SIT**

PARTY-READY

INSTANT APPETIZERS

Inspired by chef Ryan Pollnow (page 89), who keeps his pantry stocked with Spanish preserved foods for quick bites, we've been loading up on our own favorite Western products. Pair them with crackers and Sauvignon Blanc, and you have a party. Mild, nutty **Graber Olive House olives** have been cured the same way in California since 1894. Caught off the coasts of California and Japan, **Wild Planet Foods' sardines in extra-virgin olive oil** taste mild and sweet. Sustainably harvested **Fishing Vessel St. Jude smoked albacore tuna** from Washington is smoked over alderwood and canned with only its juices. Get the olives and sardines at grocery stores and the albacore at *tunatuna.com*.



GIVING THANKS

Our top turkey

Humanely raised, widely available in grocery stores, and nice and juicy: Our team gives the turkeys from Diestel, a family operation in the Sierra Foothills, a triple thumbs-up. Global Animal Partnership, an organization that monitors animal welfare practices, awards Diestel its highest rating too. *diestelturkey.com*.

FOOD STYLING: JEFFREY LARSEN

Photographs by JEFFERY CROSS



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In the SUNSET KITCHEN



from
ELAINE E. JOHNSON
McKinleyville, CA

WINNING READER RECIPE

THREE-SPICE APPLE PIE

An early version of this pie once won Johnson an apple tree in a local contest. Cardamom and candied ginger add an intriguing flavor twist. **SERVES 8**

1½ HOURS, PLUS 2½ HOURS TO COOL

Pastry for a double-crust 9-in. pie (refrigerated or homemade)
5 cups peeled and thinly sliced tart apples, such as Granny Smith
½ cup packed light brown sugar
⅛ tsp. salt
1 tsp. cinnamon
½ tsp. ground cardamom
3 tbsp. chopped candied ginger
1 tbsp. *each* lemon juice and cornstarch

1. Preheat oven to 350°. Open up 1 pastry disk into a 9-in. pie pan, easing it into place without stretching.
2. Combine apples with remaining ingredients and pour into prepared pie pan.
3. On a lightly floured work surface, roll remaining pastry disk into a 12-in. circle. Carefully place pastry over fruit and gently fold under edge of bottom crust, flush with rim of pan. Flute edge of pastry; or with a fork, press crusts together to seal. With a sharp knife, cut a few decorative steam holes in top crust.
4. Bake until crust is browned and filling is bubbling, about 1 hour. Let cool at least 2½ hours.

PER SERVING 366 Cal., 36% (132 Cal.) from fat; 1.9 g protein; 15 g fat (5.5 g sat.); 58 g carbo (2.2 g fiber); 278 mg sodium; 0 mg chol. LS/V

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SIP

THE RIGHT REDS

Move over, Cabernet Sauvignon. Two underdogs from Bordeaux's Right Bank might make better blends—and they're just right for dinner now. *By Sara Schneider*

THERE'S A QUESTION I'm asked more often than any other, and I'm almost always incapable of answering: What's your favorite wine? When I do give it a shot, I always have to add "for now." This month, though, I have a solid answer: the West's up-and-coming Bordeaux-style blends. And this is just the time to put the trend on your radar, because the wines are perfect with the full-flavored foods we love in fall.

I'm a little out of sync with the majority of wine drinkers in this new infatuation, though: Cabernet Sauvignon (widely dubbed "the king of reds") is the most drunk red wine in this country. And even many fans of French wines from Bordeaux think of Cab Sauv as that region's most important grape.

But ask Napa Valley's Aaron Pott, who makes Blackbird Vineyards wines as well as those under his own label, and he'll set you straight: "For me, the greatest wines of Bordeaux are made with Merlot and Cabernet Franc." These two Bordeaux grapes share characteristics with Cabernet Sauvignon—to a point. Merlot has rounder, gentler tannins, while Cabernet Franc carries lovely floral aromas. "They're richer in texture and generally more supple without having the intense dryness and astringency of Cabernet Sauvignon tannin," says Pott. He's in a position to know, having spent six years as a head winemaker in Saint-Émilion, France. In that region, which is on what's called the Right Bank of Bordeaux, Merlot is king of the blend, followed by Cabernet Franc. (By contrast, Bordeaux's Left Bank blends lead with Cab Sauv.)

Pott is one of a growing number of winemakers in California and Washington styling their wines after Right Bank blends. And while some call Merlot the "wimpy little sister of Cabernet," and others complain that Cab Franc has a tendency to taste a little green (something akin to green peppers) if it doesn't fully ripen, Pott says that's not the grapes' fault: "If Merlot is wimpy, and if Cabernet Franc is vegetal, it's because they're poorly farmed and grown on the wrong site. They should have planted Cabernet Sauvignon instead."

Some call Merlot the "wimpy little sister of Cabernet," but it's the cornerstone of some of the West's most exciting wines.

Right Bank–style blends have a huge advantage when it comes to food. While Cabernet Sauvignon seems to call just for beef and more beef, Merlot- and Cab Franc–heavy blends are happy with lighter-textured meats and even seafood, along with lots of fresh herbs and veggies (bring on the mushrooms!). In a tasting in our Test Kitchen, we loved the wines alongside several of *Sunset*'s favorite recipes for fall entertaining: Tuna Roast with Ratatouille, Duck Legs in Green Olive Sauce with Cracklings and Pappardelle, and Charcoal-Grilled Pork Shoulder with Fresh Herbs and Roasted Garlic. (Find the recipes at *myrecipes.com*.) Especially to the point this month, these blends, with their exuberant aromatics and supple textures, would make a tasty match for our herb-slathered Thanksgiving turkey on page 78.

Indeed, these Right Bank blends are so versatile and delicious I might just be able to commit to them for the long term—and the bottle picks at right have special staying power.

Brilliant blends

These bottles have wide-ranging percentages of the five Bordeaux grapes (Cabernet Sauvignon, Merlot, Cab Franc, Petit Verdot, and Malbec), but Merlot and/or Cab Franc figure prominently in all.



Anderson's Conn Valley 2012 "Right Bank"
(Napa Valley; $60).
Spicy licorice and lovely floral aromas give way to generous dark plum flavors layered with appealing mocha and crushed-herb notes.



Andrew Will 2012 Ciel du Cheval Vineyard Red
(Red Mountain; $70).
Layers of gravel and minerals tie this one to the earth. Dark, juicy cherry and blackberry flavors mix with anise and tobacco through a forever finish.



Atalon 2011 "Pauline's Cuvée"
(Napa Valley; $30).
A pretty nose of violets and fresh herbs spiked with white pepper is followed by a burst of bright, spicy cherry and berry fruit with an interesting touch of tobacco.



Blackbird 2013 "Arise"
(Napa Valley; $50).
An intriguing perfume of leather and florals leads into an elegantly structured palate, with chalky tannins lingering long with dark berries, black currant, and warm spices.



Trinitas 2010 Meritage
(Napa Valley; $60).
This is a big wine that still finds a balance between delicate, high-toned floral aromas and a sturdy-structured mélange of briary berry fruit dipped in chocolate.

JEFFERY CROSS (5)



Sara tweets! *Follow wine editor Sara Schneider for tasting tips, wine picks, and news: @SaraAtSunset.*



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FEEDING A CROWD

A simple way to know if you'll have enough turkey for your meal, allow at least ¾ lb. uncooked turkey per person (make sure you factor in for leftovers).

For a smaller gathering, consider an easy-to-roast turkey breast, or an elegant roasted cornish hen

Have a small oven?
Grilling your bird outside frees up oven space for other dishes

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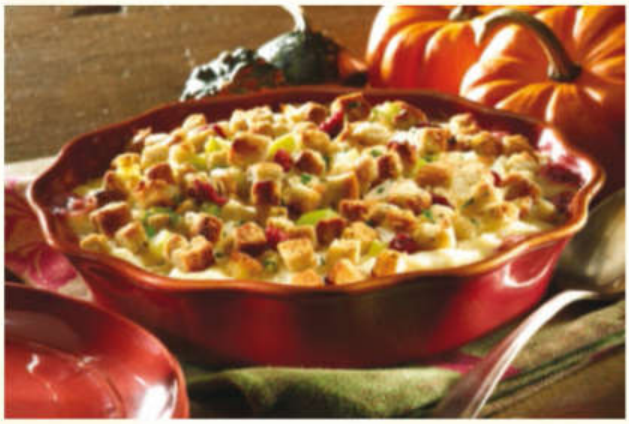
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IT'S NOT THANKSGIVING WITHOUT LEFTOVERS. FEAST AGAIN WITH THIS EASY RECIPE THAT'S PERFECT FOR ENTERTAINING!

Turkey Casserole

SERVES: 6 / **PREP TIME:** 15 min / **COOK TIME:** 40 min



4 cups leftover prepared stuffing, divided

4 cups coarsely chopped leftover cooked turkey (about 1 lb.)

¾ cup **Hellmann's®** or **Best Foods® Real Mayonnaise,** divided

¼ cup whole berry cranberry sauce

2 cups leftover mashed potatoes

1½ cups shredded mozzarella cheese

Preheat oven to 375°. Spray 8-inch baking dish with non-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey.

Combine ¼ cup **Hellmann's®** or **Best Foods® Real Mayonnaise** with cranberry sauce; evenly spread over turkey.

Combine remaining ½ cup Mayonnaise, potatoes, and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing.

Bake 40 minutes or until heated through. Let stand 10 minutes before serving. Garnish, if desired, with dried cranberries.

SMART TIP: For the **Hellmann's®** taste you love with the goodness of olive oil, substitute **Hellmann's®** or **Best Foods® Mayonnaise Dressing with Olive Oil.**



LEFTOVER TIPS

After a long day of prepping for your feast, make storing the leftovers easy with these simple tips:

- Clear out your refrigerator ahead of time to avoid scrambling to make room for leftovers.
- Have freezer bags and freezer-safe containers on hand.
- To keep food safe, pack up leftovers and refrigerate as soon as possible.
- Remove stuffing from the turkey cavity and store in a separate container.
- Carve leftover turkey meat from the bones and store in shallow containers or plastic bags. (Be sure to save the bones for stock!)



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Make getting the party started simple by picking up a **Fresh Fruit & Cheese Tray** at your local Albertsons, Safeway or Vons deli. Select from rich, tasty Cheddar, Havarti, and domestic Swiss cheeses, as well as an assortment of refreshing seasonal fruit.

MEDIUM TRAY SERVES 12-16, LARGE TRAY SERVES 18-22

ENTERTAINING TIP

Fridge too full? Gain extra space in the refrigerator by putting non-essentials (ketchup, juice) in a cooler filled with ice.

For a sweet ending to your holiday get-together, pick up a **Brownie Tray** at your local Albertsons, Safeway or Vons bakery. Rich, decadent chocolate brownies are always a crowd favorite!

MEDIUM TRAY SERVES 12-16, LARGE TRAY SERVES 18-22



ENTERTAINING TIP

Make it your own! Transfer store-bought desserts to your own plates and platters to serve. Use a cake pedestal to bring some height to your table. Garnish with homemade whipped cream or fresh berries for that special touch.

HOLIDAY ENTERTAINING MADE

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nutmeg



fresh mint



cinnamon sticks



Toppings not included.



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TIME-SAVING TIP

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Moab Celtic Festival – Scots on the Rocks

The festival brings to life the rich heritage and colorful history of Scottish and Celtic cultures through education, crafts, music, highland dance/competition and athletic competition. Patrons can listen to the crowds cheering for the athletes, while watching the swirling skirts and dancing feet of the highland dancers. Join many clans to share and learn their history. Nov. 6-8, 2015.

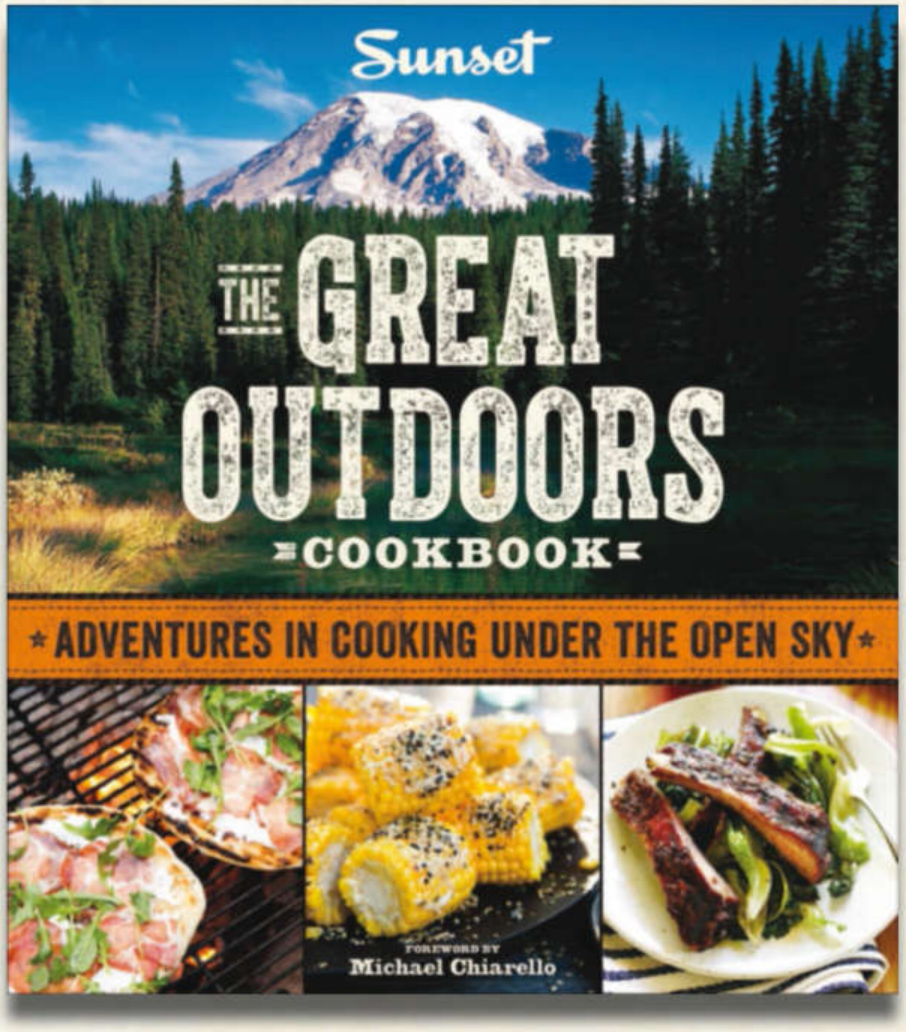
Scotsontherocksmoab.com

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Cook in Nature's Kitchen

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ASK SUNSET

HAVE A QUESTION ABOUT LIFE IN THE WEST? WE HAVE THE ANSWERS.

Q: We're renters who got permission to play around with our backyard.

What's the best way to add some style to this small space? —THE KNUPPELS, SAN FRANCISCO



DEAR KNUPPELS Start by gathering display and planting ideas at a creative nursery such as Flora Grubb Gardens in San Francisco *(floragrubb.com).* Another nursery that can serve as a muse is Roger's Gardens in Corona del Mar, California *(rogersgardens.com).* Since you're renting, the best strategy for amping up your backyard's style is to invest in portable items you can take with you. For big impact fast, fill a trio of contemporary containers in various sizes with striking, easy-care shrubs or succulents, which thrive in the city's mild weather. Cover bare spots with gravel or bark chips. Then bring in a pair of stylish chairs such as the Bend chairs *($425; yliving.com)* that have been featured in *Sunset;* they're pricey, but worth the investment if you plan to take them with you. Or go with less expensive alternatives: a Mälarö series cafe table and two chairs *($120/set; ikea.com).*

Q: We purchased a home built in 1959. We'd like to remove the rear door from a brick wall and close up the opening, but our brick hasn't been manufactured in more than 30 years.

How can we do it without it looking like an obvious patch? —ANTHONY AND DACIA PARELLO, PORT ANGELES, WA

DEAR ANTHONY AND DACIA Buying matching salvage bricks may be an option. But bricks added later—even from the same maker and time period—are hard to blend in seamlessly. A more successful route may be to find a brick that's a similar size and then paint the entire wall (wash the wall, prime, then cover with exterior acrylic paint). Another idea, from Josh Heiser, a construction manager in Sonoma, involves less replacement brick: "Remove the door and put in a window above a stone or wood planter or bench. A few additional accents will tie the whole thing together."

Q: We live in Phoenix and are foodies who enjoy agritours.

Any ideas in our region? —HOLLY AND EDWARD GORDON, PHOENIX

DEAR HOLLY AND EDWARD The Southwest has some terrific spots for agritourism (though the word "agritourism" needs an overhaul—"farm tasting," perhaps?). In New Mexico, we've long been partial to Los Poblanos Historic Inn & Organic Farm *(lospoblanos.com),* a 25-acre farm north of Albuquerque that keeps bees and grows lavender, heirloom beets, Chimayó chiles, O'odham cowpeas, and many other crops. It's also a lovely spot to spend the night. Closer to home, you have Ken Singh, who has created an oasis amid the Scottsdale desert. Singh opens his farm every Saturday (fall, winter, and spring) for a market that runs from 9 to 2 *(facebook.com/singhfarms).* You can wander the rows of fruits and vegetables, admire Singh's shade trees and his huge composting operation, and consort with the chickens and peacocks.



A vintage Farmall tractor at Los Poblanos Organic Farm.

Email your questions about Western gardening, travel, food, wine, or home design to *asksunset@sunset.com*.

CLOCKWISE FROM TOP: THOMAS J. STORY, SERGIO SALVADOR PHOTOGRAPHY

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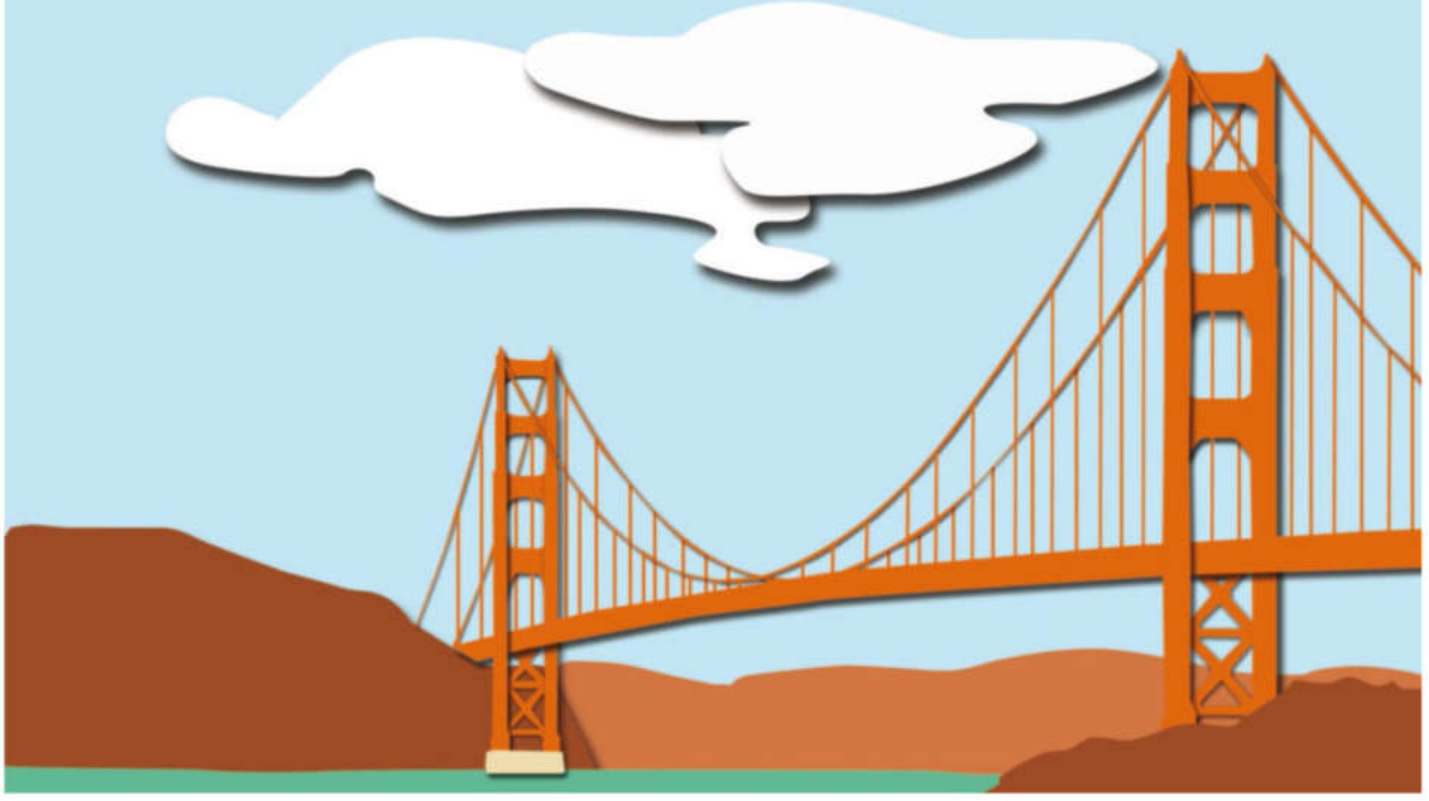
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